

THE STORY OF Mo

It was at our grandma's graveside - deep in the heart of Staten Island - that we learned the truth about Ma Pitkin. Amidst the tumbled-down tombstones and overgrown wisteria, came a tale so strange it just had to be true. And so the legend of Ma Pitkin was born.

Chased out of Poland by a pogrom on Purim (leading to his life-long aversion to hamantaschen), Ma didn't stop running 'til he got to Paris in 1922. There, amidst the kosher coq au vin and the trail show girls of Montmartre, he developed a taste for bawties and leftist politics. Soon enough, he was fighting in the Spanish Civil War, as part of the famous "Morrone Brigade," and met his future wife while recovering from the shrapnel wound to his skull that possibly altered his sense of reality from then on.

The assassination attempt on Hitler came during the Berlin Olympics, in response to the banning of his distant cousin, the famous Jewish sprinter, Marty Glickman. Soon, he was on the run again, this time not stopping 'til he got to Havana, where he tracked down his former nurse, Sadie, and became a competitive Samba dancer during the Latina dance craze in the '50's. It was through his bi-weekly pinacle game with Hyman Roth (and Castro's half-brother, Mendel Hernandez), that Ma and Sadie were able to escape in '59 and, on the run again, finally made it to the Lower East Side.

Chino-Latino shirt order cook by day, porter at the East Broadway Mikvah by night, Ma finally saved enough to open his own stationery business, which serviced beat writers like Ginsberg, Kerouac and Corso (who called him a "majar mensch" in an interview in the East Village Other in '64). I. B. Singer, who used pens from no one else, supposedly scrawled drunken graffiti about him in the Garden Cafeteria bathroom, and a sandwich was named after him at the landmark Psychodelicatessen.

Changes in the neighborhood and the demands of raising a family finally led Ma and Sadie to the Bronx, where Ma's wholesale stationery business thrived (he claimed that Magic Realism never would have happened without his shipments to Borges and Marquez), and they took up residence in Van Cortlandt Park. Besides the appearances at Phil and Jesse's bar mitzvahs (with bawtie and mischievous twinkle in his eye), not much is known about these later years, though his appearance in the Staten Island cemetery was marked by a mysterious clicking sound in his jacket pocket and references to both Manuel Nariego and Dennis Martinez.

Ma Pitkin's is a tribute to the spirit of Ma: mensch, macho and man of the world. At his funeral, Marty Glickman, by then the voice of the Jets, said: "He carried the ball with joy, with grace, and with dignity - and he never looked back." May his spirit live on!



Ma and Sadie's Favorite Haunts

Gertel's, 53 Hester St., LES
 Josell's, 94 Avenue B., LES
 Katz's, 205 E. Houston St., LES
 Kassar's, 367 Grand St., LES
 Max's Kansas City, 213 Park Ave. South, RIP
 Russ & Daugherty's, 179 E. Houston St., LES
 Sirel's Matzah Factory, 148 Rivington St., LES
 Yanah Schimmel's, 137 E. Houston St., LES



Mo Pitkin's

RESTAURANT

34 AVENUE A
 OPPOSITE TWO BOOTS

NEW YORK CITY



Mo Pitkin's

HOUSE OF SATISFACTION

Booth Service Available - Open Late

APPETIZERS

CRISPY ARTICHOKE, LEMON & FETTEL with Romesco.....	8
POTATO LATKES with Homemade Apple Sauce & Sour Cream.....	8
SMOKED SALMON KREPLACH with Fresh Dill & Sweet Peas.....	9
CHICHARRONES DE POLLO with Avocado Salsa.....	8
SUNDAY NIGHT SPARE RIBS	9
TODAY'S CUVIERS.....	9
COLOSSAL SHRIMP COCKTAIL.....	12

MO'S PICKINS

CHOOSE ANY 6			13
Chopped Liver	Crab-Stuffed Deviled Eggs	Chile Citrus Cucumbers	
Chorizo Meatballs	Deviled Eggs	Manchego Cheese	
White Fish Escabeche	Roasted Cauliflower Salad	Sharp Cheddar Cheese	
Pulled Beef Brisket	Spicy asparagus & Pine Nuts	Cabrales Blue Cheese	

SOUP & SALADS

MATSON BALL SOUP with Lokohin.....	5
GARDEN CAFETERIA GREEN SALAD with House Dressing.....	6
BOUSCHT SALAD with Goat Cheese Dressing.....	7
SATISFACTION SALAD with MO'S ROTISSERIE CHICKEN.....	8

SANDWICHES

(served with coleslaw)

BEER BURGER (ask about extra toppings, \$1 each).....	8
THE MO BURGER w/ Chicken Liver Shmear, Crispy Onions and a Pan Fried Egg.....	11
TURKEY BURGER with Tomatillo Salsa and Avocado.....	9
BLACK BEAN BURGER (ask about extra toppings, \$1 each).....	8
ROTISSERIE CHICKEN CLUB with Apple-Smoked Bacon.....	10



CUBAN REUBEN

\$12

with Homemade Potato Chips

SPECIAL COCKTAILS

MO'S FAMOUS ORANGE JULIUS with Stoli Vanilla, Cointreau, Fresh Orange..	9
OSO BLANCO MARGARITA El Tesero Platinum Tequila, Cointreau, Fresh Lime Juice and Mango Simple Syrup.....	9
THE MO-JITO Bacardi, Cava, Mint, Fresh Lime, Cane Sugar	9

MANISCHREVERINI Our "Cos-Mo" with Grey Goose Vodka, Fresh Orange, and a Splash of Manischewitz	10
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THE LOISALIA Gentleman's Jack and Dr. Brown's Cream Soda ..	9
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HOUSE SANGRIA (RED OR WHITE) By the Glass	7
By the Pitcher	19

PICKIN' AVE. EGGOCREAM CHOCOLATE OR VANILLA with either Van Gogh Chocolate Vodka or Stoli Vanilla	9
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BEER

DRAFT STELLA ARTOIS, BROOKLYN INDIA PALE ALE, LOS ANGELES ALE, HILLEN LIPS, NEWCASTLE BROWN, GUINNESS	5/6
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BOTTLES PRESIDENTE, HE'BREW, SIERRA NEVADA, AMSTEL LIGHT, HEINKEK, MILLER, SAM ADAMS, WAGNER'S CIDER	5/6
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CANS MODELO ESPECIAL	4
HEINKOLD	3

ENTREES

HARTMAN FAMILY BRISKET.....	15
SHRIMP AL AJILLO.....	16
SADIE'S VEGETARIAN STUFFED CABBAGE.....	14
DR. BROWN'S ROOT BEER-GLAZED DOUBLE PORK CHOP with Homemade Sauerkraut..	17
GRILLED SKIRT STEAK with Chimichurri and Fries.....	16
RIEBYE STEAK with Horseradish Sauce and Crispy Onion Rings.....	24
FISH OF THE DAY.....	LMT

MO'S ROTISSERIE KOSHER CHICKEN

\$14

with
Scallion Cream Cheese Mashed
Potatoes au Jus



SIDES

DEEP FRIED MAC 'N' CHEESE	7
CHARRED ASPARAGUS	5
CONNY ISLAND-OUT FRENCH FRIES	5
MANCHEGO GARLIC FRIES.....	6
COLESLAW	4
SAUTEED GREENS w/Garlic and Olive Oil..	4
SCALLION CREAM CHEESE MASHED POTATOES..	4

BEVERAGES

FOUNTAIN SODAS	2
DR. BROWN'S CREAM, CEL-RAY, BLACK CHERRY, ROOT BEER	2
ICED TEA	2
LEMONADE	2
EGG CREAM	4
ASSORTED JUICES	3
MILK	2
VICHY CATALAN SPARKING WATER, FONT FON NATURAL SPRING WATER.....	5
COFFEE, TEA	2
ESPRESSO, CAPPUCCINO	3

STARVING ARTIST SPECIAL

Beef or Veggie Burger
with any Draft Beer 10 |



DESSERTS

CHALLAN BREAD PUDDING with Dulce de Leche	5
NEW YORK CHEESECAKE	5
FLOURLESS CHOCOLATE CAKE	5
APPLE CAKE with Schlog	5
PIE OF THE DAY	5

關林楓

PEKING DUCK
HOUSE

all the best
El Koch



PEKING DUCK...

One of the most sophisticated arts of Chinese cooking.

We prepare well in advance. Firstly air is pumped into the duck to stretch and loosen the skin, then boiling water is repeatedly spread over the bird, which is then carefully dried, the dried skin is rubbed all over with maltose, and the duck is then roasted in a hot oven for a period of time until the meat is tender and the skin crispy.



The duck is served with house-made pancakes, green scallions, fresh cucumbers and special sauce.

Since we have only limited supplies every day, first come first served.—Thank you.

CHEF'S SPECIALTIES

北京填鴨	Peking Duck (Whole)	27.00
京炸童雞	Fried Spring Chicken, Peking Style	6.75

COLD APPETIZERS

麻醬冷麵	1. Cold Home Made Noodles w. Sesame Paste	3.75
拌鴨掌	2. Boneless Duck Feet and Celery with Special Sauce	5.95
五香牛肉	3. Spiced Cold Beef	6.05
辣白菜	4. Tientsin Cabbage with Special Hot Sauce	4.50
拌海蜇皮	5. Sliced Jelly Fish	7.95
薰魚	6. Smoked Fish with Bone	6.25
素鴨	7. Vegetarian Duck	6.25

HOT APPETIZERS

鍋貼	8. Fried Dumplings (B)	3.95
蒸餃	9. Steamed Dumplings (B)	3.95
上海春卷	10. Spring Rolls (2)	2.40
炸蜜排骨	11. *Fried Spare Ribs with Honey	7.75
什景拌粉皮	12. Assorted Meat and Vegetable with Tientsin Mung Bean Sheet	9.25



*House Specialties

HOT AND SPICY PRINTED IN RED

MINIMUM CHARGE \$4.00 PER PERSON

SOUP

酸辣湯	13.	Peking Hot and Sour Soup (2)	3.80
蛋花湯	14.	Egg Drop Soup (2)	2.80
魚翅湯	15.	Shark's Fin Soup with Chicken Meat (2)	12.00
蝦仁鍋巴湯	16.	Shrimp with Sizzling Rice Soup (2)	4.80
什錦鍋巴湯	17.	Assorted Sizzling Rice Soup (2)	4.80
鴨骨湯	18.	Duck Frame with Vegetable	4.80
雞茸粟米湯	19.	Minced Chicken, Corn Soup (2)	4.80

CASSEROLES

砂鍋魚頭	20.	Braised Fish Head in Casserole	9.75
什錦砂鍋	21.	Assorted Chinese Casserole	10.75

SEAFOOD

薑蔥龍蝦	22.	1½ lb. Lobster w. Ginger Sauce	Seasonal Price
豉汁龍蝦	23.	1½ lb. Lobster w. Blk. Bean Sc.	Seasonal Price
干燒龍蝦	24.	1½ lb. Lobster in Hot Spicy Sc.	Seasonal Price
炒龍蝦	25.	1½ lb. Lobster Cantonese Style	Seasonal Price
干煎龍蝦	26.	*Fried Flounder (Whole)	Seasonal Price
清蒸龍蝦	27.	Steamed Flounder	Seasonal Price
脆皮魚	28.	Hot Sea Bass with Crispy Skin	Seasonal Price
醋溜全魚	29.	Fried Sweet and Sour Sea Bass	Seasonal Price
紅燒划水	30.	Braised Carp's Tail	7.95
炸溜鱈魚	31.	Fried Whole Carp with Scallions, Carrots, Ginger and Sweet & Sour Sauce	10.25
豆腐鱈魚	32.	Whole Carp with Fresh Bean Curd	10.25
干燒鱈魚	33.	Hot Braised Carp	10.25
宮保明蝦	34.	*Fried Sliced Prawns with Chili Sauce, Peking Style	10.95
蝦龍蝦	35.	Shrimp with Lobster Sauce	10.95
干燒明蝦	36.	Shrimp in Hot Spicy Sauce	10.95
魚香明蝦	37.	Shrimp in Garlic Sauce	10.95
薑蔥爆蝦片	38.	Sauteed Prawns with Ginger	10.95
腰果蝦仁	39.	Baby Shrimp with Cashew Nuts	8.75
宮保蝦仁	40.	Baby Shrimp w. Peanuts & Garlic Sauce	8.75
清炒蝦仁	41.	Sauteed Baby Shrimp	8.75
蝦子海參	42.	Sea Cucumber with Shrimp Roe	12.50
鑊油干貝	43.	Scallops with Oyster Sauce	10.95
北京炒三鮮	44.	Sauteed Scallops, Fish Sticks & Shrimp	12.25
魚香干貝	45.	Scallops in Garlic Sauce	10.95
干貝雞扒	46.	*Beef with Scallops	11.25
椒鹽鮮魷	47.	Crispy Fried Squid w. Salt n. Pepper	7.95
宮保鮮魷	48.	Squid w. Chili Sauce, Sautéed Peking Style	7.95

*House Specialties

HOT AND SPICY PRINTED IN RED

HOUSE RECOMMENDATIONS

北京鴨	Peking Duck (Whole)	27.00
麻醬冷麵	1. Cold Home Made Noodles w. Sesame Paste	3.75
鍋貼	8. Fried Dumplings (8)	3.95
蒸餃	9. Steamed Dumplings (8)	3.95
炸蜜露排骨	11. *Fried Spare Ribs with Honey	7.75
什景拌粉皮	12. Assorted Meat and Vegetable with Tientsin Mung Bean Sheet	9.25
脆皮魚	28. Hot Sea Bass with Crispy Skin	Seasonal Price
炸溜鱈魚	31. Fried Whole Carp with Scallions, Carrots, Ginger & Sweet & Sour Sauce	10.25
宮保明蝦	34. *Fried Sliced Prawns with Chili Sauce, Peking Style	10.95
腰果蝦仁	39. Baby Shrimp with Cashew Nuts	8.75
北京炒三鮮	44. Sautéed Scallops, Fish Stick and Shrimp	12.25
干貝雞扒	46. Beef with Scallops	11.25
雪豆牛肉	50. Sliced Beef with Snow Peas	7.95
干炒牛肉絲	56. *Crispy Shredded Beef with Spiced Sauce	7.95
檸檬雞	58. Crispy Chicken with Lemon Sauce	8.50
腰果雞片	59. *Sliced Chicken with Orange Flavor	8.50
腰果雞丁	60. Diced Chicken with Cashew Nuts	7.50
木須肉	69. Moo Shu Pork (with 4 pancakes)	7.50
蔥爆三樣	74. Sliced Pork, Chicken and Shrimp with Green Scallions	8.50
京都肉排	75. Fried Pork Chop in Brown Sc. Peking Style	7.50
干扁四季豆	78. Sautéed Crispy String Beans with Minced Pork	6.50
魚香茄子	79. Eggplant in Garlic Sauce with Minced Pork	6.50
馬蹄雪豆	84. *Sautéed Snow Peas and Waterchestnuts	6.50
什錦炒拉麵	85. *Subgum Home Made Noodles	6.50
香蕉炸核桃	96. Fried Banana with Walnuts (For Two)	3.75

BEEF

魚香牛肉	49. Sliced Beef with Garlic Sauce	7.95
雪豆牛肉	50. Sliced Beef with Snow Peas	7.95
雙冬牛肉	51. Sliced Beef with Mushrooms and Winter Bamboo Shoots	7.95
芥蘭牛肉	52. Beef with Broccoli	7.95
蠔油牛肉	53. Sliced Beef with Oyster Sauce	7.95
蔥爆牛肉	54. Sliced Beef Sautéed with Green Scallions	7.95
岳陽牛肉	55. Sliced Beef with Watercress in Hot Garlic Sauce	7.95
干炒牛肉絲	56. *Crispy Shredded Beef with Spiced Sauce	7.95
陳皮牛肉	57. Sliced Beef with Orange Flavor	8.50

POULTRY

檸檬雞	58. Crispy Chicken with Lemon Sauce	8.50
橙香雞片	59. *Sliced Chicken with Orange Flavor	8.50
腰果雞丁	60. Diced Chicken w. Walnuts in Brown Sauce	7.50
醬爆核桃雞	61. *Diced Chicken w. Peanuts in Hot Garlic Sc.	7.50
宮保雞丁	63. Sliced Chicken with Snow Peas	7.50
雪豆雞片	64. Sliced Chicken with Mushrooms	7.50
麻菇雞片	65. Sliced Chicken with Broccoli	7.50
芥蘭雞片	66. Sliced Duck Meat with Green Scallions and Hoisin Sauce	7.75
香酥鴨半只	67. Crispy Fried Half Duck	8.95
煎雞	68. *House Special Boneless Chicken (Whole)	9.75

*House Specialties

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PORK

木須肉	69. Moo Shu Pork (with 4 pancakes)	7.50
回鍋肉	70. Sliced Pork Double Sautéed w. Chili Sauce	7.50
芥蘭肉片	71. Sliced Pork with Broccoli	7.50
甜酸肉	72. Sweet and Sour Pork	7.50
魚香肉片	73. Sliced Pork with Garlic Sauce	7.50
蔥爆三樣	74. Sliced Pork, Chicken and Shrimp with Green Scallions	8.50
京都肉排	75. Fried Pork Chop in Brown Sc. Peking Style	7.50

VEGETABLES

雞油菜心	76. Sautéed Chinese Bok Choy	6.25
清炒西芥蘭	77. Sautéed Broccoli	5.95
干扁四季豆	78. Sautéed Crispy String Beans with Minced Pork	6.50
魚香茄子	79. Eggplant in Garlic Sauce w. Minced Pork	6.50
炒雙冬	80. Sautéed Black Mushrooms and Winter Bamboo Shoots	6.50
素什錦	81. Mixed Vegetables	6.95
紅燒豆腐	82. Braised Bean Curd	5.95
麻婆豆腐	83. Hot Bean Curd with Minced Pork	5.95
馬蹄雪豆	84. Sautéed Snow Peas and Waterchestnuts	6.50

(Vegetarians Please Ask Your Waiter to Omit Meat)

NOODLES AND FRIED RICE

什錦炒拉麵	85. *Subgum Home Made Noodles	6.50
蝦仁炒拉麵	86. *Home Made Noodles with Baby Shrimp	6.50
大肉拉麵	87. *Assorted Meat in Home Made Soup Noodles, Peking Style	3.95
炸醬拉麵	88. *Home Made Noodles with Minced Pork and Bean Sauce	3.95
各式撈麵	89. Lo Mein (with Choice of Beef, Pork or Veg.)	4.75
蝦仁撈麵	90. Lo Mein with Baby Shrimp	5.25
各式炒飯	91. Fried Rice (with Choice of Beef, Pork, Chicken or Veg.)	4.75
蝦仁炒飯	92. Fried Rice with Baby Shrimp	5.25
什錦炒飯	93. Subgum Fried Rice	5.25
白飯	94. White Rice	.50
薄餅	95. Pancake	.30

DESSERT

香蕉炸核桃	96. Fried Banana with Walnuts (For Two)	3.75
荔枝	97. Lychee Nuts	1.25
菠蘿角	98. Pineapple Chunks	1.00
各式汽水	99. Soda	1.00

MINIMUM CHARGE \$4.00 PER PERSON

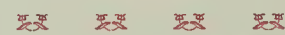
*House Specialties

HOT AND SPICY PRINTED IN RED

Peking Duck House

Luncheon

WEEKDAYS 11:30 A.M. — 3:00 P.M.
(Except Holidays)



- | | | |
|-----|--|------|
| 1. | 芥蘭牛肉
Beef with Broccoli | 5.95 |
| 2. | 雪豆牛
Sliced Beef with Snow Peas | 5.95 |
| 3. | 岳陽牛
Sliced Beef with Watercress in Hot Garlic Sauce | 5.95 |
| 4. | 腰果雞丁
Diced Chicken with Cashew Nuts | 5.75 |
| 5. | 醬爆合桃雞丁
Diced Chicken w. Walnuts in Brown Sauce | 5.75 |
| 6. | 辣子雞丁
Diced Chicken with Hot Spices | 5.75 |
| 7. | 干燒明蝦
Shrimp in Hot Spicy Sauce | 8.50 |
| 8. | 宮保明蝦
Fried Sliced Prawns with Chili Sauce, Peking Style | 8.50 |
| 9. | 腰果蝦仁
Baby Shrimp with Cashew Nuts | 7.25 |
| 10. | 回鍋肉
Sliced Pork Double Sauteed w. Chili Sauce | 5.75 |
| 11. | 古老肉
Sweet and Sour Pork | 5.75 |

Dim Sum

WEEKENDS 11:30 A.M. — 3:00 P.M.

- | | | |
|-----|--|------|
| 1. | 甜豆漿
Hot Soy Bean Milk | .90 |
| 2. | 春卷
Fried Spring Rolls (2) | 2.40 |
| 3. | 油豆腐絲湯
Vermicelli Soup with Fried Bean Curd | 4.25 |
| 4. | 小籠湯飽
Steamed Buns with Pork (B) | 3.95 |
| 5. | 鍋貼
Fried Dumplings (B) | 3.75 |
| 6. | 韭菜水餃
Boiled Dumplings (10) | 3.75 |
| 7. | 蒸餃
Steamed Dumplings (8) | 3.75 |
| 8. | 蔥油餅
Scallion Pancakes (2) | 2.20 |
| 9. | 豆沙鍋餅
Fried Cake with Sweet Red Bean Paste | 4.25 |
| 10. | 什錦炒拉麵
Subgum Home Made Noodles | 6.25 |
| 11. | 炸醬麵
Noodles with Minced Pork and Bean Sauce | 3.95 |
| 12. | 大滷麵
Assorted Noodles with Meat Sauce | 3.95 |
| 13. | 川滷麵
Assorted Soup Noodles | 3.95 |
| 14. | 肉絲溫拌拉麵
Warm Noodles with Spiced Pork | 3.95 |
| 15. | 蝦仁溫拌拉麵
Warm Noodles with Baby Shrimp | 3.95 |
| 16. | 各式二面黃
Pan Fried Noodles | 6.95 |
| 17. | 蝦仁涼麵
Cold Noodles with Shrimp | 3.95 |
| 18. | 什錦兩面黃
Assorted Pan Fried Noodles | 6.95 |
| 19. | 海鮮兩面黃
Seafood Pan Fried Noodles | 8.50 |



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PRINCIPAL ATTORNEY
STEVEN HONTEFORTE

WRITER'S DIRECT NUMBER

February 11, 1991

Harley Spiller
Administrative Director
Franklin Furnace Archive, Inc.
112 Franklin Street
New York, New York 10013

Dear Mr. Spiller:

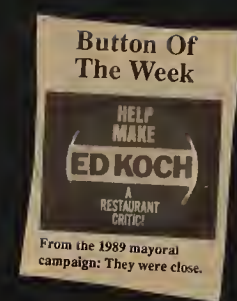
I have your letter of February 4. Thanks for your invitation. If I'm in the neighborhood, I'll drop in.

All the best.

Sincerely,

Edward I. Koch

EIK/mgl



RICHARD MET'S

KING DRAGON

The House of Quality Food for the Epicurean

1273 THIRD AVENUE (at 73rd Street) NEW YORK CITY 21, N. Y. YU 8-3433



PORTRAIT OF THE FIRST SUNG EMPEROR T'AI TSU

COCKTAILS		Pink Lady	
King Dragon	1.00	Bloody Mary	1.05
Manhattan	.95	Champagne Cocktail	
Martini	.95	(Imported)	1.50
Vodka Martini	1.05	Frozen Daiquiri	1.25
Beefeater Martini	1.05	(Extra Dry 15c Extra)	
Gibson	1.00	SCOTCH WHISKIES	
Vodka Gibson	1.10	Ambassador (25 Years)	1.35
Beefeater Gibson	1.10	Chivas Regal (12 Years)	1.15
Gin Gimlet	1.00	Bell's (12 Years)	1.15
Vodka Gimlet	1.05	Grant's (12 Years)	1.15
Jack Rose	.95	Grant's (8 Years)	1.00
Alexander (Gin)	1.00	Old Rarify	1.05
Alexander (Brandy)	1.15	Black and White	.95
Daiquiri	.95	Cutty Sark	.95
Hawaiian Daiquiri	.95	Ballantine or Teacher's	.95
Bacardi	.95	J & B	.95
Rob Roy	1.05	White Horse	.95
Side Car or Stinger	1.15	Haig & Haig Pinch	1.05
Rye Old Fashion	.95	Johnnie Walker Red	.95
Scotch Old Fashion	1.05	Johnnie Walker Black	1.05
Orange Blossom	.95	Dewar's White Label	.95
Screw Driver	1.05	(Mist 10c Extra)	

BONDED WHISKIES	
Crown Royal	1.15
Canadian Club	.95
Seagram's V. O.	.95
Old Grand-Dad	.95
Old Taylor	.95
Old Forester	.95
I. W. Harper	.95
Old Overholt	.95
Jack Daniels	1.00
Old Bushmills	1.00

BLENDED RYE	
Imperial	.85
Four Roses	.85
Seagram's 7 Crown	.85
Schenley	.85
Fleischmann	.85

IMPORTED COGNAC	
Hennessy V.S.O.P.	1.20
Remy Martin V.S.O.P.	1.20
Martell V.S.O.P.	1.20

Courvoisier V.S.O.P.	1.20
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IMPORTED CORDIALS	
Galliano	1.05
Strega	1.05
Cherry Heering	1.05
Blackberry	1.05
Creme de Cacao	1.05
Drambuie	1.05
Grand Marnier	1.05
B. & B.	1.05
Benedictine	1.05
Creme de Menthe	1.05
Pernod	1.05
Kummel	1.05
Cointreau	1.05
Triple Sec	1.05
Peach	1.05
Apricot	1.05
Chartreuse (Green)	1.15
(Yellow)	1.05
(Frappe 15c Extra)	

SPIRITS	
Sloe Gin	.85
Bacardi Rum	.90
Meyers Rum	.95
Gin (Domestic)	.90
Gin (Imported)	.95
Applejack	.90
Southern Comfort	.95
Vodka	.95

FIZZES, SOURS and FLIPS	
Sloe Gin Fizz	.95
Whiskey Sour	.95
Scotch Sour	1.05
Brandy Egg Nogg	1.40

TALL DRINKS	
Vodka & Tonic	1.05
Gin & Tonic	1.00
Tom Collins	1.00
Rum Collins	1.00
Vodka Collins	1.05
Singapore Sling	1.05
Planter's Punch	1.20

WINES (Imported)	
Sherry or Port	.85
Harvey Bristol Cream	1.05
B. & G. Sauterne (12 oz.)	2.75
B. & G. Chablis or Burgundy (24 oz.)	5.00

BEER, ALE, MINERAL WATERS, Etc.	
Miller's High Life	.70
Budweiser	.70
Ballantine Ale	.70
Heineken Imported Beer	.80
Coca Cola or 7 Up	.35
Ginger Ale (Split)	.35

IMPORTED CHAMPAGNE (By Bottle Only)	
Piper Heidsieck 26 oz.	12.75
Piper Heidsieck 13 oz.	7.50

SOUPS and YAKAMEIN

Chicken Egg Drop Soup	.60
Roast Pork or Chicken Wanton	.60
Chop Suey Soup	.95
Roast Pork or Chicken Yakamein	.95
Bird's Nest Soup	1.25
King Dragon's Soup Delight	1.25

APPETIZERS

Egg Roll (2)	1.30
Crabmeat Roll (1) or Lobster Roll (1)	1.75
Roast Tender Loin of Pork	1.95
Fan Tail Shrimp	2.50 (small) 1.25
Barbecued Spare Ribs	2.75 (small) 1.75
Dim Sum (1) or Rumaki (1)	.35
Stuffed Shrimp (1) or Stuffed Chicken Titbit (1)	.40
Shrimp Toast (per sliced)	1.10

EGGS

Roast Pork Egg Foo Young	2.25
Shrimp Egg Foo Young	2.25
Chicken Egg Foo Young	2.25
Lobster Egg Foo Young	3.15

CHOW MEIN

Pork Chow Mein	2.35
Chicken Chow Mein	2.35
Shrimp Chow Mein	2.35
Vegetable Chow Mein	2.35
Chicken Subgum Chow Mein	3.35
White Meat Chicken Chow Mein	3.35
Fresh Maine Lobster Chow Mein	3.35
King Dragon's Special Chow Mein	3.75
Cantonese Soft Noodle Chicken Chow Mein	3.35
Roast Pork or Chicken Lo Mein	3.35
Almond Gai Ding Chow Mein (Imported Crispy Rice Noodles)	3.75
Lobster Gai Ding Chow Mein (Imported Crispy Rice Noodles)	4.75

CHOP SUEY

Pork Chop Suey	2.35
Vegetable Chop Suey	2.35
Shrimp Chop Suey	2.35
Chicken Chop Suey	2.75
Beef Chop Suey	3.15
Subgum Chicken Chop Suey	3.25
Fresh Maine Lobster Chop Suey	3.35

SUGGESTIONS

STEAK PORK A LA KING DRAGON	4.75
[Barbecued filet of pork, served with imported mushroom, snow pea, water chestnut and Chinese vegetable. A wonderful dish for pork lover.]	

FUNG WONG GAI	4.45
[An extraordinary preparation for the lords of the emperor's ruling days. It consists of boneless chicken meat pressed, choice sliced ham, lightly breaded. Then fried to golden brown, garnished with mixed Chinese vegetables. A rare concoction we are proud to serve]	

MOO GOO GAI PAN	3.45
[Sliced Fresh Meat of Chicken, sauteed with imported mushrooms, water chestnuts, bamboo shoots, snow peas and Chinese vegetables]	

ALMOND GAI DING	3.45
[Diced meat of fresh chicken, with snow peas, button mushrooms, bamboo shoots and water chestnuts, garnished with whole crispy almonds]	

CHOW GAI KEW	4.35
[Fresh tender chicken cut in spheres blended with snow peas, water chestnuts, imported mushrooms and Chinese vegetables]	

HO YU GAI POO	4.35
[Tender chicken meat, dipped in a thin batter, fried to golden brown, then sauteed with roast pork, snow peas, mushrooms, bamboo shoots and Chinese vegetables]	

CHOW MING YOUNG	4.35
[Shredded Filet Mignon sauteed with bamboo shoots, mushrooms and fresh garden Chinese vegetables. Topped over with imported crispy rice noodles]	

CHOW STEAK KEW	5.25
[Choice of tender Filet Mignon, cut in cubes, bamboo shoots, water chestnuts, snow peas, imported mushrooms and Chinese vegetables]	

KING DRAGON'S SPECIAL STEAK	6.10
[Delicious brailed Prime Sirloin Steak. Served with mushrooms, snow peas and Chinese vegetables. This is a superb steak!]	

LOBSTER YOOK SOONG	4.45
[Fresh Lobster meat, minced pork, sweet peas, water chestnuts, surmounted with imported crispy rice noodles]	

LOBSTER GAI KEW	4.75
[Cube cut fresh chicken and lobster meat sauteed with bamboo shoots, water chestnuts and Chinese mushrooms - for the Epicurean]	

MANDARIN TRIPLE CROWN	4.85
[A combination of lobster, fresh chicken, tender roast pork, sauteed with imported mushrooms, water chestnuts, snow peas and Chinese vegetables]	

SUBGUM WONTON	4.85
[Sliced fresh chicken, roast pork, lobster, fried shrimp, mushrooms, bamboo shoots, water chestnuts and Chinese vegetables, served with crispy Wonton]	

HUNG SHU SEA BASS	3.75
[Broiled whole Sea Bass crisply and smothered with fine cut pork, bamboo shoots, water chestnuts and Chinese vegetables]	

WOR SHU DUCK	3.45
[Broiled boneless long Island duckling with French mushrooms and sprinkled with crushed almonds]	

CHOW SEM SHEE	4.85
[An extraordinary preparation of fine cut of chicken, lobster and abalone, sauteed with mixed Chinese vegetable]	

CHOW HAR DING	3.75
[Fresh shrimp with button mushroom, bamboo shoots and water chestnuts, sweet peas garnished with freshly toasted cashew nuts]	

LICHEE DUCK	3.60
[An exotic combination of boneless duckling and imported Chinese lichees]	

We are not responsible for personal property

SWEET and PUNGENT DISHES

Sweet and Sour Pork	3.15
Sweet and Sour Sea Bass	3.75
Sweet and Pungent Shrimp	3.35
Sweet and Sour Chicken	3.65
Sweet and Sour Wonton	3.35

RICE

Roast Pork Fried Rice	1.85
Shrimp Fried Rice	2.25
Chicken Fried Rice	2.25
Subgum Fried Rice	2.85
Young Chow Fried Rice	2.85

SEA FOOD

Fresh Maine Lobster Cantonese	4.10 (Shelled)	4.95
Fresh Shrimp with Lobster Sauce		3.35
Butterfly Shrimp with Bacon		3.35
Chow Har Kew with Tomato Sauce or Garlic Sauce		3.35
Chow Har Kew with Mixed Vegetables		3.35
Fresh Shrimp with Bean Sprouts		2.75
Fresh Shrimp with Peppers and Tomatoes		3.15
Lobster Kew		4.75

BEEF and PORK

Beef or Roast Pork with Tomato and Peppers	3.15
Beef or Roast Pork with Bean Sprouts	3.15
Beef or Roast Pork with Chinese Vegetable	3.15
Beef or Roast Pork with Mushrooms	3.85
Beef or Roast Pork with Oyster Sauce	3.85
Beef Pan (Beef with Mixed Vegetables)	3.85
Beef with Snow Peas and Water chestnuts	3.85
Char Shu Ding	3.85
Char Shu Pan (Roast Pork with Mixed Vegetables)	3.85

DESSERTS and BEVERAGES

Imported Preserved Kumquats	.80
Fresh Pineapple	.85
Imported Preserved Mixed Fruits	.85
Imported Preserved Lichee	.85
Preserved Pineapple	.75
Almond Cakes	.30
Fortune Cakes	.30
De Luxe French Ice Cream	.45
Tea (Pot)	.40
Fresh Mixed Fruit Compot (for 2)	1.50

FROM the BROILER

Broiled Prime Sirloin Steak	6.10
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King Dragon
Special Luncheon

(Served from noon to 3 P.M.)

Entree Price Includes Soup and Dessert

Choice of Soup or Tomato Juice

Egg Drop Wonton (25c Extra) Consomme with Rice Tomato Juice

Chinese Entrees

Shrimp Fried Rice	1.55
Shrimp Egg Foo Young	1.55
Pork Chow Mein	1.35
Vegetable Chow Mein	1.35
Chicken Chow Mein	1.55
Shrimp Chow Mein	1.55
Roast Pork Egg Foo Young	1.35
Roast Pork Fried Rice	1.35
Pork Chop Suey	1.65
Chicken Liver Chop Suey	1.65
Fresh Shrimp with Bean Sprouts	1.75
Fresh Shrimp with Lobster Sauce	2.45
Pepper Steak with Onions	1.85
Char Shu Ding	2.35
Moo Goo Gai Pan	2.55
Lobster Cantonese	2.95

(Served with Rice and Tea)

CHOICE OF DESSERTS

Kumquats Pineapple Ice Cream
Almond Cake Fortune Cake



FIRST COURSE

PELMENI ~ 11.50
siberian veal & beef dumplings in chicken broth
mustard, dill & sour cream

MANTI ~ 12.50
central asian lamb dumplings
chili butter & sheep's milk yogurt

BAKLAVA OF SQUAB ~ 16.50
pistachios & caramelized onions

SEAFOOD ASSORTMENT ~ 16.50
hot smoked sturgeon, smoked salmon,
marinated herring & pickled shrimp
assorted relishes

NOOTKA OYSTERS ~ 14.50
lemon vodka ice

SOUP

HOT BORSCHT ~ 10.75
horseradish dumplings, braised meats
& cranberry pirozhki

COLD BORSCHT ~ 8.75
boiled potato & cucumber herb pirozhki

BLINCHIKI

RUSSIAN BLINTZES ~ 13.50
apples, red fruits & cheese

SANDWICHES & ACCOMPANIMENTS

OPEN FACE SANDWICH PLATE ~ 14.75
smoked salmon, avocado & caviar
dill cream cheese, radishes, watercress & sweet mustard
poached chicken, georgian spices & cranberry relish
roast beef, horseradish & onion

RUSSIAN FRIES, sour cream dip ~ 7.75

SCALLION MASHED POTATOES ~ 6.25

CAVIAR
buckwheat & fine blini, smetana & melted butter

BELUGA ~ 1oz 55.00

GOLDEN OSETRA ~ 1oz 50.00

SEVRUGA ~ 1oz 25.00

1/2 oz BELUGA
& **1/2 oz GOLDEN OSETRA** ~ 52.50
SCRAMBLED EGGS WITH CAVIAR ~ 35.00

BAKED POTATO WITH CAVIAR

served with 1 oz

beluga ~ 60.00

golden osetra ~ 55.00

sevruga ~ 30.00

SALMON ROE ~ 15.00

SALAD

TSAR'S SALAD ~ 8.75
russian caesar salad

MIXED GREEN SALAD ~ 8.25
pomegranate vinaigrette
goat cheese crouton

BOLSHEVIK CHOPPED SALAD ~ 15.50
lemon herb vinaigrette

GRILLED POPPY SEED SHRIMP ~ 21.50
& **SLAVIC SLAW SALAD**
lobster oil

EGGS & VEGETABLES

VEGETARIAN SHASHLIK ~ 21.50
skewered vegetables & eggs
wheat pilaf with dried fruits

OMLETTE ~ 15.50
smoked sturgeon, black bread & pickled red onions

BLINI ROYALE ~ 18.50
napoleon of blini, smoked salmon,
scrambled eggs & salmon roe

Chef: Fabrice Canette

The Russian Tea Room has Private Dining Rooms for 20 to 800 Guests. We Invite You to View Them.



SEAFOOD

STURGEON SCHNITZEL ~ 24.50
red verjus, dill sauce, radish & scallion ragout

GOLDEN RED SHAPPER ~ 23.50
scallops, mashed potatoes & peppercorn mustard sauce

PIKE QUENELLES ~ 22.00
wild mushrooms, spinach, dill & mustard sauce

FISH OF THE DAY ~ 21.50

POULTRY

CHICKEN KIEV ~ 25.50
pan fried russian fingerling potatoes with bacon

CHICKEN POTROUSKY ~ 19.00
minced chicken & scalloped potatoes, three beets

PHEASANT HASH ~ 23.50
marjoram & juniper berries

SAUTEED CHICKEN LIVERS ~ 19.75
roasted apples & sage

MEATS

BEEF STROGANOFF ~ 28.50
beef tenderloin, mustard cream sauce,
dill ribbon noodles

GRILLED RIBEYE STEAK ~ 28.50
caramelized onion sauce & russian fries

STEAK TARTAR ~ 26.50
capers, red onion & cornichons
baby cress & russian fries

PELMENI ~ 21.50
siberian veal & beef dumplings in chicken broth
mustard, dill & sour cream

MANTI ~ 21.50
central asian lamb dumplings
chili butter & sheep's milk yogurt

SHASHLIK CAUCASIAN ~ 27.50
grilled lamb loin & chop
barley mint pilaf



RESTAURANTS

William Grimes

First the New Russia, Now the New Tea Room



SAMOVARS, TOO The downstairs dining room of the Russian Tea Room has imitation Chagalls on the walls.

Continued From First Dining Page

of the Peterhof Palace and the magic world of Afanasyev's fairy tales. It feels more like a pinball machine.

Mr. LeRoy was probably right to think of the restaurant as one of the first, and grandest, of the city's theme restaurants and to capitalize on its potential as a tourist draw. Like a boffo Broadway musical, it has been standing-room only ever since it opened its doors in October, and if there were signs of diner discontent when I ate there, they were awfully well hidden. My fellow diners wore the happy look of people who had landed orchestra tickets to the opening night of "Cabaret," and the general atmosphere resembled a New Year's Eve party.

More than ever, the Russian Tea Room is not about the food. Fabrice Canelle, formerly of the Brasserie Savoy in San Francisco, has been pressed into service to feed the multitudes, and unfortunately he has sunk to the challenge. The modern touches that he has introduced often seem peculiar, and the traditional dishes lack soul. It somehow seems

symbolic that the black bread, mainstay of the Russian people from time immemorial, is airy and flaccid.

Russian cuisine may not present a wealth of culinary opportunities, but it has its charms. Some of them are on display here, notably in a thick, no-holds-barred borscht, packed with braised meats, fragrant with dill (and oddly enough, chianti) and outfitted with horseradish dumplings. It comes with a very odd cranberry turnover, or pirozhok. Siberian veal and beef dumplings, or pelmeni, are nicely done, and their light, flavorful chicken broth offers blessed relief from the heaviness of the rest of the menu. Pozharsky cutlets, Russia's answer to Swiss steak, combine minced veal and chicken in a soft, ovoid slab that Mr. Canelle perks up with pureed beets. The caviar, a fail-safe choice, makes a luscious appetizer, swaddled in buckwheat blini and smothered in sour cream and butter.

Much of the menu is a dreary slog. At times, I felt as though I were in the Soviet Tea Room. The Nozika oysters in lemon-vodka ice are overpowered by the lemon flavor, just as the Central Asian dumplings known

as manti cannot break the hold of an overly piquant yogurt sauce. The zakuska plate, an assortment of appetizer tidbits, suffers from far too much vinegar in the pickled fruits and vegetables, and chicken livers in prunes battle it out for last place on the plate with a mound of the dreaded salad Olivier, a heavy amalgam of chicken, potatoes and fruits that was the scourge of a thousand Soviet buffet tables.

Coulibiac of salmon, traditionally a finely chopped melange of fish, onion, eggs, herbs and rice or kasha, packed into a pastry loaf, was one of the few Russian dishes to catch the eye of 19th-century French chefs. Mr. Canelle, in an attempt to update it, has placed a large, undifferentiated slab of salmon in brioche dough. The addition of Champagne sauce, intended as a sophisticated touch, does nothing for the dish.

Duck tabaka, a slight variation on Georgia's traditional chicken tabaka, was tougher than a 10-year stretch in the gulag, and baklava of sponka, a rich mixture of meat, pistachio nuts, fruits and caramelized onions packed into phyllo cylinders, was sweet enough to be on the des-

The Russian Tea Room

Satisfactory

150 West 57th Street; (212) 874-2111
ATMOSPHERE: Slightly modernized Russian food served in festive, gaudy surroundings.

SOUND LEVEL: Loud

RECOMMENDED DISHES: Pelmeni (veal and beef dumplings in chicken broth), assortment of smoked and marinated fish, beet borscht, squash shashlik, strawberry Siberian, farm-er's cheese cake.

SERVICE: Well intended but struggling.

WINE LIST: A substantial, intelligent selection list with some interesting, lesser-known wines to go with the blarney divination and burgundies.

PRICE RANGE: Lunch, appetizers, \$8.95 to \$14.50; entrees, \$19.95 to \$23.50; desserts, \$4.50. Dinner, appetizers, \$8.95 to \$14.50; entrees, \$19.95 to \$23.50; desserts, \$10.50. Five-course tasting menu \$75 (20% with cover).

HOURS: Lunch, Monday through Friday, 11:30 a.m. to 3:30 p.m. Brunch, Saturday and Sunday, 10 a.m. to 3 p.m. Dinner, daily, 5 to 11 p.m., with a late night menu from 11 p.m. to 1:30 a.m.

CREDIT CARDS: All major cards.
WHEELCHAIR ACCESS: Enter through door to right of revolving door. An elevator serves all floors.

WHAT THE STARS MEAN:

- (None) Poor to satisfactory
- * Good
- ** Very good
- *** Excellent
- **** Extraordinary

Starings reflect the reviewer's reaction to food, ambience and service, with prices taken into consideration. Menu listings and prices are subject to change.

Past restaurant reviews from The New York Times, with additional critical reviews by Times critics, are available on New York Today: www.nytoday.com

sert menu.

Desserts did little more than appear at the end of the meal, except for a perfectly acceptable cheese cake with lime crème fraiche. For some reason, the waiters are quite taken with phyllo-dough purses filled with molten chocolate. They need to get over it.

The Russian Tea Room of old is no more. But the new-model Tea Room that has sprouted in its place shows every sign of robust life. The solid line of limousines on 57th Street and the nightly horde of tourists and misty-eyed locals of a certain age suggest that, at least as a brand name, the Russian Tea Room may be on the verge of its most glorious era.

RESTAURANTS

William Grimes

First the New Russia, Now the New Tea Room

THE Russian Tea Room has always been more and less than a restaurant. Like some strange, wind-sculptured geological formation, it slowly took shape over many years, adapting itself to the peculiar needs of its core customers, most of them affiliated with the entertainment businesses scattered throughout the neighborhood, most notably Carnegie Hall next door. It retained an irreducibly eccentric personality — an outsize, slingshot-sustained role — that was reflected in the weird décor, dominated by red banquettes, big samovars and year-round Christmas ornaments.

New York used to have a lot of restaurants like this, rich in history and character, with fiercely loyal patrons who treated them as private clubs. The food was beside the point.

When Warner LeRoy bought the tearoom in 1993 from Faith Stewart-Gordon, its longtime owner, he took on the dual challenge of remodeling a down-at-the-heels restaurant that was more than 70 years old and repositioning it to compete in a city and a neighborhood that have changed a lot in recent years. Not known for shyness or restraint, Mr. LeRoy, the owner of Tavern on the Green, grabbed at the opportunity with both hands. The result is appalling.

It takes a little while to gauge the full dimension of the disaster, because the revolving doors deliver you into a scene that recalls the storming of the Winter Palace. On most evenings, a heaving throng presses forward through the narrow entryway toward the reservation stand, with diners desperate to make their voices heard above the din from the crowded bar. Revelers with drinks in hand wiggle their way past patrons trying to board the elevator to the upstairs dining room, who in turn find themselves locked in a scrum with other patrons leaving the elevator, who wind up doing a tango with still other patrons vainly searching for their coats.

It's a stimulating introduction to the Tea Room, which really does crackle with a manic kind of energy, but nothing compared to the visual spectacle within. The downstairs looks much the same, although much brighter and shinier. Samovars still decorate the walls.



Bartara Alper for The New York Times

The waiters' uniforms have been spilled up and now look like Ballets Russes costumes. Some imitation Chagalls and Kandinskys have been added to the walls. But upstairs, Mr. LeRoy has pulled out the stops, and he has proceeded with the confidence, and the taste, of a newly minted Moscow billionaire.

It's a room that makes your jaw drop, a long banquet hall with mirrored walls, gold candelabra extending from the walls and a balcony on which a small orchestra plays "Lara's Theme" from "Doctor

Zhivago," "Moscow Nights" and the theme from "The Godfather." By now, the giant acrylic bear that dominates the room has entered into legend, although the sturgeons within its revolving form were not up to the job and have been replaced by red clown fish. A convoluted gold tree with enormous decorated eggs hanging from its branches contributes to an odd synthesis. The room is meant to conjure up the glittering halls

Continued on Page 20

WONDERLAND
A golden tree hung with lighted eggs and a large acrylic bear filled with live fish are among the attention-getters in the mirrored dining room on the second floor of the Russian Tea Room.

The SHANGHAI ROYAL

NEW YORK'S MOST MODERN CHINESE RESTAURANT

755 SEVENTH AVENUE at 50th STREET
Opposite Roxy Theatre 1 Block from Radio City
NEW YORK CITY

Distinguished for its
AUTHENTIC CHINESE CUISINE

The Shanghai Royal has made a place for itself in the roster of New York's distinctive restaurants on two separate scores:

It is the most modern, most unusually-styled Chinese Restaurant in America... the perfect flowering of the American-inspired Chinese Art grafted on the ancient roots of classic Chinese style. It is the Middle Kingdom in sleek leather and streamlined decor... the Lotus Blossom in 20th-Century setting. Bright... airy... colorful... spacious... delightfully air-conditioned... it is a new conception in an enjoyable background for deliciously different cuisine.

The food of The Shanghai Royal is not the commercial hybrid you have come to believe is Chinese cuisine! We have succeeded in transplanting to The Gay White Way the authentic delicacies formerly known only to epicures... at prices within the popular reach. These dishes are prepared in true Chinese style, served in deft manner, and so different, so taste-thrilling, that you will always remember the exquisite experience of a Dinner at The Shanghai Royal!

EXCELLENT FACILITIES FOR BANQUETS AND PARTIES

We make a special point of planning and preparing special dinners for special occasions. Your next dinner party will be a memorable one if you will let us help you plan it. We will be happy to consult with you.

WE WILL BE HAPPY TO MAIL THIS SOUVENIR MENU

MERELY ADDRESS AND GIVE IT TO YOUR WAITER

TO *Emily Lemberg*

Address *94-60 Astor Ave*

City *Brooklyn, N.Y.*

From *Bonnie Marlin*

who has just dined at The Shanghai Royal!

These are our ceiling prices based on our April 4-10, 1943 levels as required by O.P.A. regulation. You may inspect our menus or price list for this period at the manager's office.



Wines and Liquors

COCKTAILS

Alexander	.50
Bacardi	.50
Bronx	.40
Chinese	.50
Clover Club	.45
Coffee	.50
Cuba Libre	.50
Daiquiri	.45
Dynamite	.35
Jack Rose	.50
Jamaica	.45
Manhattan	.40
Martini	.40
Merry Widow	.40
Old Fashioned	.45
Orange Blossom	.40
Oriental	.45
Pink Lady	.45
Rob Roy	.55
Sloe Gin Blossom	.40
Side Car	.60
Stinger	.55
Ward Eight	.45
Perfect	.35
Bombay	.35
Sazerac	.45

RYE WHISKIES

Calvert Special	.40
Calvert Reserve	.45
Canadian Club	.50
Carstairs	.40
Four Roses	.45
Grand Dad	.50
Green River	.40
Old Taylor	.50
Old Overholt	.40
Rock and Rye	.35
Wm. Vernon	.40
Seagram's Crown	.45
Seagram's VO	.50
Three Feathers	.40
Wilson	.40

IRISH WHISKIES

John Jameson	.45
Old Bushmill	.45

SCOTCH WHISKIES

Ballantine	.50
Cutty Sark	.50
Dewar's White Label	.50
Johnnie Walker Black Label	.60
Black & White	.50
Haig & Haig Pinch	.60
Martin's VVO	.50
Teacher's	.50
Vat 69	.50
White Horse	.50
J & B	.50

MIXED DRINKS

Tam Collins	.40
Mint Gin Collins	.40
Rum Collins	.40
Sloe Gin Collins	.40
Gin Rickey	.40
Claret Lemonade	.40
Planters Punch	.55
Milk Punch	.40
Mint Julap	.40
Claret Cobbler	.40
Brandy Cobbler	.65
Whiskey Sour	.40
Rum Sour	.40
Sloe Gin Fizz	.40
New Orleans Fizz	.60
Straw Flips	.40
Brandy Flips	.60
Gin Daisy	.40

COGNACS & BRANDIES

Remy-Martin VSOP	.70
Hennessey ***	.85
Apple Jack	.45
Mannet	.70
Remy-Martin ***	.75
Marcell	.65
Mo Quai Lo	.60
Ng Ka Py	.60

CORDIALS

(Domestic & Imported)	
Creme de Menthe	.40
Creme de Cocoa	.40
Creme de Cassis	.70
Drambuie	.75
Benedictine	.75
Kummel or Anisette	.40
Cointreau	.80
Grand Marnier	.70
Apricot or Cherry Brandy	.40
Swedish Punch	.40
Maraschino	.40
Peach Cordial	.40
Blackberry Brandy	.40
B & B (Benedictine & Brandy)	.75
Chartreuse (Yellow or Green)	.70
Curaçao	.40
Ojen	.60

CHAMPAGNE, WINES, BEER, ETC.

Champagne	split, 1.50
Burgundies	split, 1.50
Wine (Domestic)	glass, .25
Wine (Imported)	glass, .30
Wine (Domestic)	half bottle, 1.00
Beer on Tap	.10
Budweiser	bottle, .25

First bath - home 3:30 - January 4, 1946

DINNER

Shanghai Royal
7TH AVE. AT 50TH ST.
NEW YORK
Columbus 5-4989

星期五
1946



SPECIAL CHINESE DINNER

SERVED UNTIL 10 P.M.

Choice of APPETIZER • FRUIT CUP • CHILLED TOMATO JUICE • CHILLED GRAPEFRUIT JUICE

Choice of SOUP • EGG DROP • WON TON • CHICKEN NOODLE

Choice of ENTREE:

Vegetable Chop Suey (No Meat).....	.85	Chicken Fried Rice.....	1.00
Chow Mein or Chop Suey.....	.85	Mushroom Chow Mein.....	1.10
Egg Foo Yung.....	.85	Sweet and Pungent SPARE RIBS.....	1.10
* FRIED RICE with Pork.....	.85	CHICKEN CHOP SUEY.....	1.10
COMBINATION PLATE: Chow Mein, Egg Roll and Fried Rice.....	.95	Fine Cut CHICKEN CHOW MEIN.....	1.25
BEEF Chop Suey.....	.95	Chow Mein, CANTON STYLE.....	1.25
Fresh SHRIMP Chop Suey or Chow Mein.....	.95	SUBGUM CHICKEN Chow Mein.....	1.35
PEPPER STEAK.....	1.00	Breaded OICED PORK with Sweet and Pungent Sauce.....	1.40
SUBGUM Chow Mein.....	1.00	Fresh SHRIMPS with Meat-and-Egg Sauce.....	1.40
* Chow Mein with SHREDDED CHICKEN.....	1.00	Fried Half SPRING CHICKEN, Canton Style.....	1.50
Chicken EGG FOO YUNG.....	1.00	OICED CHICKEN with Almonds and Vegetables.....	1.60
ROAST PORK with Chinese Vegetables.....	1.10	MOO GOO GUY PAN (Sliced Chicken with Mushrooms).....	1.75
COMBINATION PLATE: Subgum Chow Mein, Egg Roll and Fried Rice.....	1.10	LOBSTER, Canton Style.....	1.75

DESSERT and TEA**

A LA CARTE

SOUPS

Won Ton.....	.20	large.....	.50
Bird's Nest.....	.75		1.40
Bean Curd.....	.25		.50
Chicken Mushroom.....	.20		.40
Chicken Noodle.....	.20		.40
Chinese Vegetable.....	.25		.50

EGG FOONYUNG FRIED RICE • NOODLES

HAM or PORK Egg Foo Yung.....	.70
CHICKEN Egg Foo Yung.....	.85
SHRIMP Egg Foo Yung.....	.85
LOBSTER Egg Foo Yung.....	1.35
SUBGUM CHICKEN Egg Foo Yung.....	1.10
Chinese ROAST PORK Fried Rice.....	.70
CHICKEN Fried Rice.....	.85
SUBGUM Fried Rice.....	.85
YAT GAW MEIN.....	.65
Chicken YAT GAW MEIN.....	.90
WOR MEIN.....	.75
Chicken WOR MEIN.....	1.10

TYPICAL CHINESE CUISINE

Shrimps with Meat-Egg Sauce.....	1.25
Shanghai Royal Chinese Omelette.....	.90
Breaded Pork with Sweet-and-Pungent Sauce.....	1.25
Boned Chicken, Shanghai Royal.....	1.60
Pineapple Guy Pan, Shanghai Royal.....	1.60
Bal Boo Guy Kew.....	1.75
Moo Goo Guy Pan.....	1.60
Sui Ming Har (Barbecued Shrimps topped with Bacon and Crushed Almonds).....	1.60
Diced Chicken, with Vegetables and Almonds.....	1.50
Live LOBSTER, Canton Style.....	1.60
Breaded Shrimps, Sweet-and-Pungent Sauce.....	1.25

SIDE DISHES

Egg Rolls.....	.50
Roast Pork.....	.55

CHOW MEIN

CANTON STYLE Chow Mein.....	1.10
ROAST PORK Chow Mein.....	.85
BEEF Chow Mein.....	.85
Fresh VEGETABLE Chow Mein.....	.70
Fresh SHRIMP Chow Mein.....	.85
Plain CHOW MEIN.....	.70
Chow Mein with SHREDDED CHICKEN.....	.90
SUBGUM Chow Mein.....	.90
SUBGUM Chow Mein with Chicken.....	1.25
MUSHROOM Chow Mein.....	.95
Fine Cut Chicken Chow Mein.....	1.10

CHOP SUEY

PORK Chop Suey with Mushrooms.....	1.00
BEEF Chop Suey.....	.85
BEEF Chop Suey with Mushrooms.....	1.10
SUBGUM Chop Suey.....	.90
CHICKEN Chop Suey with Mushrooms.....	1.25
CHICKEN Chop Suey.....	1.00
VEGETABLE Chop Suey (No Meat).....	.70
Fresh SHRIMP Chop Suey.....	.85
Fresh LOBSTER Chop Suey.....	1.35
SUBGUM Chop Suey with Chicken.....	1.25
PORK Chop Suey.....	.70
PORK Chop Suey with Chinese Vegetables.....	.80

BEEF AND PORK

ROAST PORK with Chinese Vegetables.....	.95
TOMATO and PEPPER Pork.....	.95
ROAST PORK with Tomato and Pepper.....	1.00
PORK with GREEN PEPPER.....	.85
Breaded SPARE RIBS, Sweet and Pungent Sauce.....	1.00
PEPPER STEAK.....	.85
PEPPER STEAK with Mushrooms.....	1.10
BEEF with Tomato and Pepper.....	.95

SPECIAL PRICED DRINKS

MANHATTAN 40c	MARTINI 40c	OLD FASHIONED 45c	TOM COLLINS 40c
ORANGE BLOSSOM 40c	WILSON'S 40c	CALVERT 40c	
BEER ON TAP 10c			

Please See Back Cover For Liquor List

CHINESE FAMILY (MANDARIN) DINNERS

SERVED AT ALL HOURS
CHINESE FAMILY STYLE DINNERS WITH AUTHENTIC CHINESE SPECIALTIES
Soup, Entree, and Dessert Served with All Family Dinners

FOR 2	{	\$2.30—Kindly select 1 from Group A and 1 from Group B
FOR 3	{	\$3.00—Kindly select 1 from Group A and 1 from Group B
FOR 4	{	\$3.45—Kindly select 1 from Group A and 1 from Group B
FOR 5	{	\$4.20—Kindly select 1 from Group A and 2 from Group B
FOR 6	{	\$4.60—Kindly select 1 from Group A and 2 from Group B
FOR 7	{	\$6.00—Kindly select 2 from Group A and 2 from Group B
FOR 8	{	\$5.75—Kindly select 1 from Group A and 3 from Group B
	{	\$7.25—Kindly select 3 from Group A and 2 from Group B
	{	\$6.90—Kindly select 2 from Group A and 3 from Group B
	{	\$8.25—Kindly select 3 from Group A and 3 from Group B
	{	\$8.05—Kindly select 2 from Group A and 4 from Group B
	{	\$9.50—Kindly select 3 from Group A and 4 from Group B
	{	\$9.20—Kindly select 2 from Group A and 5 from Group B
	{	\$11.00—Kindly select 4 from Group A and 3 from Group B

(For other arrangements consult your waiter)

Choice of SOUP • WONTON (Kreplach) • CHINESE VEGETABLE • BEAN CURD
and Choice of ENTREE: CRISP EGG ROLL

GROUP A

Lobster Canton Style
Oiced Chicken with Green Peas and Mushrooms
Oiced Chicken with Almonds, Water Chestnuts, Etc.
Fried Boned Chicken, Canton Style
Pineapple Guy Pan (Sliced Chicken)
Moo Goo Guy Pan (Chicken with Mushrooms and Vegetables)
Chow Har Kew (Breaded Jumbo Shrimps with Pineapple, Sweet and Pungent)
Goo Low Yuk (Breaded Pork with Pineapple, Sweet Pungent)
Chow Yu Kew (Fish Ball with Snow Peas, Water Chestnuts, etc.)
Turkey Guy Pan (sliced Roast Turkey with Chinese Vegetables)
Bak Choy Guy (sliced Chicken with Chinese Vegetables)

GROUP B

Subgum Chow Mein
Chun Far Chow Mein
Soft Noodle Chow Mein, Canton Style
Shrimp Fried Rice
Spitted Spare Ribs, Sweet and Pungent
Beet with Tomato and Pepper
Oiced Roast Pork with Fresh Green Peas
Chinese Roast Pork with Chinese Vegetable
Sliced Fish Cake with Chinese Vegetable
Char Sui Dan (Roast Pork Omelette, Canton Style)
Shrimp Egg Foo Yung, Canton Style
Fried Bean Curd with Roast Pork
Fried Bean Sprouts with Roast Pork
Diced Shrimp with Green Peas
Shrimp with Chinese Vegetables

(Often patrons, after specifying the amount they wish to spend, leave the entire menu to our experienced chefs)

DESSERTS

Sliced Pineapple 25c	Jello 15c
Rice or Almond Cookies 15c	Home Made Pie (per cut) 15c
Strawberry Shortcake 25c	Melons in Season 25c
Sliced Orange 20c	Ice Cream 25c

NOT RESPONSIBLE FOR ARTICLES LOST

SPECIAL AMERICAN DINNERS

SERVED UNTIL 10 P.M.

Choice of APPETIZER • FRUIT CUP • CHILLED TOMATO JUICE • CHILLED GRAPEFRUIT JUICE

Choice of SOUP • BOSTON CLAM CHOWDER • or any of the Chinese Soups

Choice of ENTREE:

Fried Oysters, Tartar Sauce.....	.85	Fried Shrimps, Tartar Sauce.....	1.00
Broiled Fresh Mackerel, Lemon Butter.....	.85	Broiled Baby Lamb Chops.....	1.10
Fried Scallops, Tartar Sauce.....	.85	Roast Turkey, Cranberry Sauce.....	1.20
Broiled Halibut Steak, Maitre d'Hotel.....	.85	Fried Spring Chicken (Half).....	1.20
Combination Sea Food.....	.85	Broiled Small Steak.....	1.35
Roast Milk Fed Chicken with Dressing.....	.95	Fresh Lobster Newburgh.....	1.60
Breaded Veal Cutlet, Tomato Sauce.....	.95	Broiled Sirloin Steak.....	1.75

Stewed Tomatoes or Fresh Mixed Vegetables

Mashed Potato or French Fried Potatoes

DESSERT AND COFFEE OR TEA

A LA CARTE

APPETIZERS

Fruit Cup.....	.15
Grapefruit Juice.....	.15
Tomato Juice.....	.15
Shrimp Cocktail.....	.40
Bluepoints on Half Shell.....	.50
Lobster Cocktail.....	.85

RELISHES

Green Onions.....	.15
Hearts of Celery.....	.30
Queen Olives.....	.15
Sliced Tomatoes.....	.30
Iceberg Lettuce.....	.25
Young Radishes.....	.15

STEAKS, CHOPS, CUTLETS

Small Steak.....	1.25
Sirloin Steak.....	1.60
Tenderloin Steak.....	1.75
Porterhouse Steak.....	2.00
Filet Mignon.....	2.00
Pork Chops.....	.85
Lamb Chops.....	1.00
Breaded Veal Cutlet.....	.85
Breaded Pork Chops.....	.90

SALADS

Chicken.....	1.05
Shrimp.....	.85
Salmon.....	.75
Tomato and Lettuce.....	.70
Egg Salad.....	.70
Lobster.....	1.25
Combination.....	.85
Fruit.....	.90
Potato.....	.40

SEA FOOD

Fried Oysters.....	.70
Fried Scallops.....	.70
Fried Shrimps.....	.85
Shrimp a la Newburgh.....	1.10
Shrimp au Gratin.....	1.10
Broiled Live Lobster.....	1.60
Lobster a la Newburgh.....	1.50
Filet de Sole, Tartar Sauce.....	.70
Broiled Halibut Steak.....	.75
Broiled Mackerel.....	.70

EGG & OMELETTES

Eggs (2) any style.....	.55
Spanish Omelette.....	.70
Lobster Omelette.....	1.00
Ham or Bacon Omelette.....	.75
Cheese Omelette.....	.70
Ham or Bacon and Eggs.....	.85
Broiled Ham Steak.....	.85

COLD MEATS

Cold Roast Beef, Potato Salad.....	1.25
Cold Roast Pork, Potato Salad.....	.90
Cold Sliced Chicken, Potato Salad.....	1.45
Cold Sliced Turkey, Potato Salad.....	1.45
Cold Sliced Ham, Potato Salad.....	.90
Combination Cold Cuts, Potato Salad.....	1.25

POULTRY

Half Spring Chicken, broiled or fried.....	1.20
Chicken a la King.....	1.20

SANDWICHES

Club.....	.85
Chicken.....	.50
Turkey.....	.50
Roast Beef.....	.60
Chicken Salad.....	.60
Fried Egg.....	.35
American Cheese.....	.35
Bacon and Tomato.....	.40
Hot Chicken.....	.65
Hot Turkey.....	.65
Hot Roast Beef.....	.75
Hard Boiled Egg.....	.35
Ham.....	.40
Lettuce and Tomato.....	.35
Ham and Eggs.....	.50

VEGETABLES & POTATOES

Lyonnaise Potatoes.....	.25
French Fried Potatoes.....	.15
Hashed Brown Potatoes.....	.20
Au Gratin Potatoes.....	.30
Juliene Potatoes.....	.20
O'Brien Potatoes.....	.40
Candied Sweet Potatoes.....	.25
Asparagus Tips.....	.35
String Beans.....	.15
Creamed Peas.....	.15
Fresh Spinach.....	.15
French Fried Onions.....	.25

(over)

The SHANGHAI ROYAL

NEW YORK'S MOST MODERN CHINESE RESTAURANT

755 SEVENTH AVENUE at 50th STREET
Opposite Romy Theatre 1 Block from Radio City
NEW YORK CITY

Distinguished for its
AUTHENTIC CHINESE CUISINE

The Shanghai Royal has made a place for itself in the roster of New York's distinctive restaurants on two separate scores:

It is the most modern, most unusually-styled Chinese Restaurant in America... the perfect flowering of the American-inspired Chinese Art grafted on the ancient roots of classic Chinese style. It is the Middle Kingdom in sleek leather and streamlined decor... the Lotus Blossom in 20th-Century setting. Bright... airy... colorful... spacious... delightfully air-conditioned... it is a new conception in an enjoyable background for deliciously different cuisine.



The food at The Shanghai Royal is not the commercial hybrid you have come to believe is Chinese cuisine! We have succeeded in transplanting to The Gay White Way the authentic delicacies formerly known only to epicures... at prices within the popular reach. These dishes are prepared in true Chinese style, served in deft manner, and so different, so taste-thrilling, that you will always remember the exquisite experience of a Dinner at The Shanghai Royal!

PLEASE
OBTAIN OR ADDRESS
YOUR SOUVENIR
MENU AT THE
CASHIER DESK

Wines and Liquors

COCKTAILS	
Blue Moon	.50
Between-the-Sheet	.65
Alexander (Gin)	.50
Alexander (Brandy)	.75
Beardall	.50
Brandy	.40
Chinese	.50
Clover Club	.50
Coffee	.60
Cuba Libre	.50
Daiquiri	.45
Dubonnet	.40
Jack Rose	.50
Jamaica	.50
Manhattan	.40
Martini	.40
Merry Widow	.40
Old Fashioned	.45
Orange Blossom	.40
Oriental	.50
Pink Lady	.50
Rob Roy	.65
Sloe Gin Blossom	.40
Side Car	.65
Stinger	.65
Ward Eight	.50
Perfect	.40
Bamboo	.40
Sazerac	.55
Champagne Cocktail	.75
Laver's Delight	.65

RYE WHISKIES	
Harwood	.55
Calvert Special	.40
Calvert Reserve	.45
Carlisle	.40
Four Roses	.45
Grand Oad	.65
Old Towner	.65
Old Overholt	.65
Rock and Rye	.40

Mt. Vernon	.45
Seagram's Crown	.45
Seagram's VO	.55
Three Feathers	.45
Wilson	.40
Southern Comfort	.55
IRISH WHISKIES	
John Jameson	.50
Old Bushmill	.50
SCOTCH WHISKIES	
Ballantine	.60
Cutty Sark	.60
Oswar's White Label	.60
Johnnie Walker Black Label	.65
Black & White	.60
Haig & Haig Pinch	.65
Martin's VVO	.60
Teacher's	.60
White Horse	.60

MIXED DRINKS	
Zombie	1.25
Singapore Sling	.65
Tom Collins	.45
Mint Gin Collins	.45
Rum Collins	.45
Sloe Gin Collins	.45
Gin Rickey	.45
Claret Lemonade	.45
Planters Punch	.60
Milk Punch	.50
Mint Julep	.65
Claret Cobbler	.45
Brandy Cobbler	.75
Whiskey Sour	.45
Rum Sour	.50
Sloe Gin Fizz	.45
New Orleans Fizz	.60
Sherry Flips	.50
Brandy Flips	.75
Gin Oatsy	.45
Frozen Daiquiri	.75
Scotch Sour	.65

COGNACS & BRANDIES	
Pause Cafe	1.00
Bisquit Dubouché	.80
Hennessey ***	.80
Apple Jack	.50
Mennel	.75
Remy-Martin ***	.75
Mariott	.75
Me Quai Lo	.75
Ng Ka Py	.75
Courvoisier	.80
Grand Empereur	.80

CORDIALS (Domestic & Imported)	
Crème de Menthe	.40 .60
Crème de Cacao	.40 .60
Crème de Cassis	.40 .70
Orambule	.75
Benedictine	.80
Kummel or Anisette	.40 .50
Cointreau	.80
Grand Marier	.75
Apricot or Cherry Brandy	.40 .65
Swedish Punch	.40 .65
Maraschino	.40 .65
Peach Cordial	.40 .65
Blackberry Brandy	.40 .60
B & B (Benedictine & Brandy)	.80
Chartreuse (Yellow or Green)	.75
Curacao	.40
Ojen	.60

CHAMPAGNE, WINES, BEER, ETC.	
Champagne (half bottle)	3.25
Champagne	split, 1.60
Burgundies	split, 1.60
Wine (Domestic)	glass, .25
Wine (Imported)	glass, .30
Wine (Domestic)	split, 1.10
Tremmer	bottle, .30
Budweiser	bottle, .30

DINNER

Shanghai Royal
7TH AVE. AT 50TH ST.
NEW YORK
COLUMBUS S 49 B 9

星期肆



SPECIAL CHINESE DINNERS

SERVED UNTIL 10 P.M.

Choice of SOUP:		
Egg Drop	Won Ton	Chicken Noodle
or APPETIZER:		
Fruit Cup	Chilled Tomato Juice Chilled Grapefruit Juice	
Vegetable Chop Suey (No Meat)	Mushroom Chow Mein	1.35
Chow Mein or Chop Suey	Sweet and Pungent SPARE RIBS	1.35
Egg Foo Yung	CHICKEN CHOP SUEY	1.35
FRIED RICE with Pork	Fine Cut CHICKEN CHOW MEIN	1.50
COMBINATION PLATE: Chow Mein, Egg Roll and Fried Rice	Chow Mein, CANTON STYLE	1.50
BEEF Chop Suey	SUBGUM Chicken Chow Mein	1.60
Fresh SHRIMP Chop Suey or Chow Mein	Breaded DICED PORK with Sweet and Pungent Sauce	1.75
PEPPER STEAK	Fresh SHRIMPS with Meat-and-Egg Sauce	1.75
SUBGUM Chow Mein	Fried Half SPRING CHICKEN, Canton Style	1.75
Chow Mein with SHREDDED CHICKEN	DICED CHICKEN with Almonds and Vegetables	1.65
Chicken EGG FOO YUNG	MOO GOO GUY PAN (Sliced Chicken with Mushrooms)	1.90
ROAST PORK with Chinese Vegetables	LOBSTER, Canton Style	2.00
COMBINATION PLATE: Subgum Chow Mein, Egg Roll and Fried Rice	SANG GAI PAN (Sliced Fresh Chicken with Chinese Vegetable)	2.40
Chicken Fried Rice		

DESSERT AND TEA

SPECIAL AMERICAN DINNER

Choice of SOUP:		
Chicken Gumbo Creole	or any of the Chinese Soups	
or APPETIZER:		
Fruit Cup	Chilled Tomato Juice	Chilled Grapefruit Juice
Broiled Fresh Mackerel, Lemon Butter	Broiled Ham Steak, Candied Yams	1.25
Broiled Chopped Sirloin with Onions	Broiled Calf's Liver Steak with Bacon	1.35
Fried Scallops, Tartar Sauce	Chicken a la King	1.35
Roast Loin of Pork, Apple Sauce	Roast Turkey, Cranberry Sauce	1.50
Roast L. I. Duckling, Currant Jelly	Fried Spring Chicken (Half)	1.50
Breaded Veal Cutlet, Tomato Sauce	Broiled Small Steak	1.75
	Broiled Sirloin Steak	2.25
	Broiled Maine Lobster	2.00

String Beans or Spaghetti with Tomato Sauce
Mashed Potato or French Fried Potatoes

DESSERT AND COFFEE OR TEA

OUR BARTENDER'S SPECIAL SUGGESTIONS BEFORE DINNER

SHANGHAI GESTURE 55c • CHINESE COCKTAIL 50c
LOTUS BLOSSOM 50c • MANHATTAN 40c • MARTINI 40c
OAIQUIRI 45c • CHAMPAGNE COCKTAIL 75c

Please See Back Cover for Liquor List

Corkage Charge \$1.00

SHANGHAI ROYAL
DINNER

On the special Chinese or American Luncheons, the price of the entree denotes the cost of the complete luncheon, including choice of any of these

DESSERTS

Sliced Pineapple 25c	Sliced Peaches 25c	Jello 15c
Rice or Almond Cookies 15c	Home Made Pie (per cut) 15c	
Grapefruit 20c	Melons In Season 25c	
Sliced Orange 20c		Ice Cream 25c
Coffee 10c	Milk 10c	Tea (Cup 110c
		Tea (per pot) 25c

SIDE DISHES

Egg Rolls	60
Roast Pork	75
Barbecued Spare Ribs (Large)	1.35
Barbecued Spare Ribs (Small)	85
Fane Mee Har (Small)	75
Fane Mee Har (Large)	1.50

(Breaded Shrimps Chinese Style)

Additional Service Plate 25c Per Person

CHINESE FAMILY DINNERS

SERVED AT ALL HOURS

CHINESE FAMILY STYLE DINNERS WITH AUTHENTIC CHINESE SPECIALTIES

Soup, Entree and Dessert Served with All Family Dinners

FOR 2	{ \$2.50 —Kindly select 1 from Group A
	{ \$3.30 —Kindly select 1 from Group A and 1 from Group B
FOR 3	{ \$3.75 —Kindly select 1 from Group A and 1 from Group B
	{ \$4.95 —Kindly select 1 from Group A and 2 from Group B
FOR 4	{ \$5.00 —Kindly select 1 from Group A and 2 from Group B
	{ \$6.60 —Kindly select 2 from Group A and 2 from Group B
FOR 5	{ \$6.25 —Kindly select 1 from Group A and 3 from Group B
	{ \$8.25 —Kindly select 3 from Group A and 2 from Group B
FOR 6	{ \$7.50 —Kindly select 2 from Group A and 3 from Group B
	{ \$9.90 —Kindly select 3 from Group A and 3 from Group B
FOR 7	{ \$8.75 —Kindly select 2 from Group A and 4 from Group B
	{ \$11.55 —Kindly select 3 from Group A and 4 from Group B
FOR 8	{ \$10.00 —Kindly select 2 from Group A and 5 from Group B
	{ \$13.20 —Kindly select 4 from Group A and 3 from Group B

(For other arrangements consult your waiter)

Choice of SOUP: WON-TON EGG DROP CHINESE VEGETABLE BEAN CURD
and Choice of ENTREE: CRISP EGG ROLL

GROUP A

GROUP B

Lobster Canton Style	Subgum Chow Mein
Diced Chicken with Green Peas and Mushrooms	Chun Far Chow Mein
Diced Chicken with Almonds, Water Chestnuts, Etc.	Soft Noodle Chow Mein, Canton Style
Fried Boned Chicken, Canton Style	Shrimp Fried Rice
Pineapple Gay Pan (Sliced Chicken)	Split Spare Ribs, Sweet and Pungent
Moo Goo Gay Pan (Chicken with Mushrooms and Vegetables)	Beef with Tomato and Pepper
Tim Soon Har Kew (Breaded Jumbo Shrimps with Pineapple, Sweet and Pungent)	Diced Roast Pork with Fresh Green Peas
Goo Low Yuk (Breaded Pork with Pineapple, Sweet Pungent)	Chinese Roast Pork with Chinese Vegetable
Shrimps Meat-Egg Sauce	Chicken Chow Mein
Turkey Gay Pan (Sliced Roast Turkey with Chinese Vegetables)	Char Sui Don (Roast Pork Omelette, Canton Style)
Bak Choy Guy (Sliced Chicken with Chinese Vegetables)	Shrimp Egg Foo Yung, Canton Style
Sang Gai Pan (Sliced Fresh Chicken with Chinese Vegetables)	Fried Bean Curd with Roast Pork
	Fried Bean Sprouts with Roast Pork
	Diced Shrimp with Green Peas
	Shrimp with Chinese Vegetables
	Fresh String Beans with Chopped Beef

(Often patrons, after specifying the amount they wish to spend, leave the entire menu to our experienced chefs)

NOT RESPONSIBLE FOR ARTICLES LOST

COCKTAIL SUGGESTIONS

Cocktails

Manhattan
Martini
Daiquiri
Bacardi
Orange Blossom
Pink Lady
Jack Rose
Gimlet
Side Car
Cocktail Milano
Rob Roy
Dubonnet Cocktail
Brandy Alexander
Champagne Cocktail
Grass Hopper
Mau

Sours

Whiskey Sours
Gin Sours
Vodka Sours
Scotch Sours
Bourbon Sours
Brandy Sours

Tall Drinks

Tom Collins
Vodka Collins
Gin and Tonic
Sloe Gin Fizz
Singapore Sling
Screw Driver
Bloody Mary
John Collins
Rum Collins

Cognacs

Martell
Hennessy
Courvoisier
Matata

Wines

Rose
Mateuse
Burgundy
Chianti
Sake (Oriental)
Sauterne
Lancer—White or Red
Champagne (by bottle)
Chablis
Lieb Fraumilch
Wan Fu

Scotch

J & B
Cutty Sark
White Label
Johnnie Walker
100 Pipers
Chevas Regal

Rye

Seagram "7"
Four Roses
Seagram's V.O.
Canadian Club
Crown Royal

Bourbon

Early Times
Old Grand Dad
Dickel
Wild Turkey
Southern Comfort
Jack Daniel
Benchmark

Liqueurs

Tia Maria
Creme de Menthe
Creme de Cacao
Cherry Brandy
Blackberry Brandy
Galliano
Drambuie
Cherry Heering
B & B

AFTER DINNER

Stinger
Italian Stinger
Pink Squirrel
Golden Dream
Golden Cadillac
Banana Cow
Rusty Nail
Black Russian

Beers

Domestic
Canadian
German
Japanese

POLYNESIAN DRINK LIST ON THE BACK OF THIS MENU

WINE LIST

WE RECOMMEND
RED WINE WITH RED MEATS, ROSE
WINE TO ENHANCE ANY MEAL, WHITE
WINE WITH FISH OR FOWL

All Wines May Be Purchased
By the Glass
(Except Champagnes)

RED DINNER WINES

	Btl	1/2 Btl
CALIFORNIA: The Christian Brothers		
Burgundy	3.50	2.25
ITALIAN:		
Chianti, Bertoli	4.95	2.75
Lambrusco, Ruffino	4.95	
FRENCH:		
Beaujolais	4.95	2.75
Rothschild Mouton Cadet Red	5.50	3.00

ROSE DINNER WINES

CALIFORNIA: The Christian Brothers		
Napa Rose	3.50	2.25
NEW YORK STATE:		
Pink Catawba	3.50	
PORTUGUESE:		
Mateus	5.50	3.00
Lancers	6.00	3.25

WHITE DINNER WINES

CALIFORNIA: The Christian Brothers		
Sauterne	3.50	2.25
Chablis	3.50	2.25
Rhine	3.50	2.25
GERMAN:		
Liebfraumilch	4.95	2.75
Liebfraumilch, Blue Nun	6.00	3.25
Vintage		
FRENCH:		
Rothschild Mouton	5.50	3.00
Cadet White	5.50	3.00
PORTUGUESE:		
Lancers White	6.00	3.25

APPETIZER AND DESSERT WINES

CALIFORNIA: The Christian Brothers		
Ruby Port	3.50	
Dry Sherry	3.50	
Golden Sherry	3.50	

SPECIALTY WINES

CHINESE:		
Wan Fu —	3.95	
(dry white wine)		
Complimentary to any Chinese Food		
JAPANESE:		
Genji Sake	4.95	
Genji Sake	2.25	
Served in a porcelain decanter, 6oz.		
(you may take home the empty decanter)		
Akadama Plum	3.75	
Akadama Red	3.75	
Akadama White	3.75	

CHAMPAGNES

CALIFORNIA: The Christian Brothers			
Extra Dry Champagne	Btl	1/2 Btl	Selt
Sparkling Burgundy	6.50	3.50	2.00
Champagne Rose	6.50	3.50	2.00
Extra Cold Duck	6.50	3.50	2.00
NEW YORK STATE: Great Western			
Dry Champagne	7.00	3.75	2.25
FRENCH: Tattinger			
Brut Champagne	12.00	6.00	
ITALIAN: Perlino			
Asi Spumanti	8.50	4.50	

POLYNESIAN DRINKS



SUPER ZOMBIE

A world famous drink originated in 1934 by Don the Beachcomber of Hawaii and Tahiti. This lethal potion is a classic. Let the drinker beware.

2.75



SUFFERING BASTARD

A different drink, but one with many ardent disciples.

2.25



BOL

Pineapple filled with liquid sunshine and the fragrance of the jamaica. This is a delight to the eye and a treat to the Connoisseur of fine rums.

2.35



THE TAHITIAN

A bit of the Isle of romance is brought to you in this exotic drink made of the nectar of the Tahitian Passion Fruit, laced with Rums.

2.05



SOO LIN BLOSSOM

Deliciously tart and sweet

2.85



VICIOUS VIRGIN

Need we say more?

2.15



MAI TAI

"The Best" in Tahitian — A blend of lime and honey with aged Jamaican rum enhanced by a touch of ginger.

2.15



SCORPION

Hawaii's favorite thirst quencher. Its beauty belies its sting.

2.85



RAIN MAKER

Guaranteed protection against any rainy day.

2.15



MR. OPOULI

Champagne in a festive bowl, laced with brandy, liquor and time.

3.75



FOG CUTTER

This combination of gin, light rum, brandy and tropical fruit, will cut any fog.

2.15



AKU-AKU

The staff of life of the islands. Its delicate milk skillfully blended with fine rums and Herbs.

2.25

OR. WONG OF TAHITI

Meet Dr. Wong, alias Dr. Funk, a strange and mysterious chap, but thoroughly delightful.

1.75

HAVANA ROSE

Ginger and two of Cuba's finest rums make this the toast of the Caribbean.

1.95

MARTINI

Our Polynesian answer to a Dry Martini.

1.65

TROPICAL NIGHT

Mysterious yet inviting is this libation of grenadine, cool mint, and light rums.

1.95

TONIGHT OR NEVER

Fine old Jamaican and Demerara Rums subtly blended with wild flower honey and Acapulco limes.

1.65

BANANA COW

Tropical Alexander with a touch of Banana Flavor.

1.75

DEMERARA FLOAT

Though small, its float makes it the most.

1.75

WAIKIKI BEACH

From Honolulu's famous resorts comes this delightful combination of fresh pineapple, lime, papaya, brandy and rum.

1.75

PLANTERS PUNCH

A "tropical tradition" on the plantations in the Caribbean.

1.75

GARDENIA

A siren's song of light rum, honey cream and a dash of lime.

1.95



Soo Lin

ERIE BOULEVARD EAST
DEWITT, NEW YORK
315-446-4800



Appetizers			
Egg Rolls (2)	1.25	Puffed Shrimp, Chinese Style	2.75
Chinese Barbecued Pork	2.15	Rumaki	2.35
Barbecued Spareribs	2.35	Fried Wonton	1.55
Shrimp Toast	2.35	Chicken Wings, Chinese Style	1.75
Cho-Cho (Teryaki)	2.35	Soo Lin Platter	4.25

Soups			
Pork Wonton	.70	Chicken Egg Orop	.70
Chicken Wonton	.70	Chinese Vegetables	1.25
Chicken Soup with Rice	.70	Yat Gat Mein	1.75
Chicken Soup with Noodles	.70	Yat Gat Mein with Shredded Chicken	1.95

Soo Lin Special Subgum Fried Wonton — for Two or More 3.95
(A Special Soup w/ Pork, Seafood, Chicken, Fried Wontons & Chinese Mixed Vegetables)

SOO-LIN FEATURES

Rice & Chinese Tea Served

SIZZLING RICE with SEAFOOD 5.95	SIZZLING RICE with BEEF, PORK or CHICKEN 4.95	SIZZLING STEAK 5.95
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Chef's special meat, chicken or seafood — prepared with a sauce showered on the golden-fried wu pa which is arranged on sizzling platter at your table. The taste and dazzling music will surely have you desiring for a repeat order.

SOO-LIN SPECIAL CHICKEN 5.75 Fresh breaded chicken smothered with ham, blended with Chinese mixed vegetables.	CHOW FOON SHEE 4.25 Cellophane noodles with shredded roast pork or chicken.
SUBGUM FRIED WONTON 5.75 Wonton fried in deep oil to insure crispness. A mixture of Chinese mushrooms, chicken livers, bamboo shoots, water chestnuts, fresh lobster and chicken white meat and blended in a delicious sauce which is then poured over the wontons.	CHICKEN KEW 4.25 Diced fresh chicken meat, sautéed with mushrooms and blanched almonds.
SAM SU GUY 5.25 Fresh fine cut chicken, roast pork, lobster, sautéed with Chinese garden vegetables, mushrooms, water chestnuts and bamboo shoots.	ALMOND CHICKEN DING 4.25 Diced fresh chicken meat, sautéed with mushrooms, bamboo shoots, water chestnuts and blanched almonds.
LOBSTER SOONG 5.85 Lobster meat and minced pork, mushrooms, water chestnuts, bamboo shoots and with rice noodle topping.	CHAR SHU PEN 4.25 Sliced barbecue pork, mushrooms, water chestnuts, bamboo shoots, sautéed with Chinese garden vegetables.
WOH SUI DUCK 4.45 Braised boneless Long Island duckling with mushrooms and sprinkled with crushed almonds, surmounted with lettuce.	CHAR SHU DING 4.25 Diced roast pork, diced cut vegetables, mushrooms, toasted almonds.
ALMOND SHRIMP DING 4.55 Diced cut shrimps sautéed with fresh choice Chinese vegetables sprinkled with almonds.	CHOW LOBSTER KEW 5.95 Chunks of lobster meat breaded or unbreaded, sautéed with Chinese garden vegetables, mushrooms, bamboo shoots and water chestnuts.
CHOW SHRIMP KEW 4.55 Jumbo shrimps, sautéed with Chinese garden vegetables, mushrooms, bamboo shoots and water chestnuts.	ALMOND LOBSTER DING 5.95 Diced cut lobster sautéed with fresh choice of Chinese vegetables sprinkled with almonds.
LYCHEE DUCK 4.95 Golden brown boneless duckling served in a luscious sweet and sour sauce with lychees.	ALMOND BEEF DING 4.25 Diced fresh beef meat, sautéed with mushrooms, bamboo shoots, water chestnuts and blanched almonds.
CHOW FOON SHEE With Lobster 4.85 Cellophane noodles with lobster meat.	MOOSH PORK (With 4 Pancakes) 4.75 A mandarin cooking of shredded lean pork with mushrooms, fungus, bamboo shoots and selected vegetables in soya sauce.
CRAB MEAT with Lobster Sauce 4.95 King crab meat with minced pork and egg sauce.	MOOSH SHRIMP (With 4 Pancakes) 4.95 A mandarin cooking of jumbo shrimps with mushrooms, fungus, bamboo shoots and selected vegetables in soya sauce.
	CHOW STEAK KEW 5.95 Chunks of New York cuts sautéed with Chinese garden vegetables, mushrooms, bamboo shoots and water chestnuts.

SOO-LIN FAMILY DINNERS

FOR 2 PERSONS — 10.55
Choice of One from GROUP A and One from GROUP B

FOR 3 PERSONS — 15.95
Choice of One from GROUP A and Two from GROUP B

FOR 4 PERSONS — 21.15
Choice of Two from GROUP A and Two from GROUP B

FOR 5 PERSONS — 26.45
Choice of Two from GROUP A and Three from GROUP B

FOR 6 PERSONS — 31.75
Choice of Three from GROUP A and Three from GROUP B

(SOUP, EGG ROLL, SPARERIBS, RICE)
Chinese Tea or Coffee — Ice Cream or Sherbet with Fortune Cookie

Entrees

Group A

Char Shu Pen
Almond Chicken Ding
Wok Sai Duck
Subgum Chicken Chow Mein
Almond Shrimp Ding
White Meat Chicken Chow Mein
Moo Goo Gai Pan
Jumbo Shrimp with Lobster Sauce
Lobster Cantonese Style
Cantonese Style Chow Mein
Chow Shrimp Kew

Group B

Beef Chop Suey
Chicken Chow Mein
Pepper Steak
Roast Pork Fried Rice
Roast Pork Egg Foo Young
Roast Pork with Chinese Vegetables
Fresh Shrimp Chow Mein
Beef or Fresh Pork Chow Mein
Vegetable Chow Mein
Sweet and Sour Pork
Vegetable Egg Foo Young (Meatless)

1.50 EXTRA SUBSTITUTED FROM GROUP B TO GROUP A
(With No Repeat on Same Items)

(WE HAVE CHAIR STOOLS FOR THE LITTLE ONES)

a la Carte

FOR THOSE WHO PREFER DARK SAUCES — Please Instruct Waitress

Chow Mein

Plain Chow Mein	2.15
Chicken Chow Mein	2.35
Shrimp Chow Mein	3.15
Roast Pork Chow Mein	2.75
Beef Chow Mein	2.75
White Meat Chicken Chow Mein	2.95
Mushroom Chow Mein	2.95
Subgum Chicken Chow Mein	3.45
SOO LIN SPECIAL	
Chicken Chow Mein	3.95
Cantonese Style Chow Mein	3.85
Lobster Chow Mein	4.65
Chicken Liver Chow Mein	2.65
Vegetable Chow Mein	2.35
Fresh Pork Chow Mein	2.35

Chop Suey

Chicken Chop Suey	2.95
White Meat Chicken Chop Suey	3.35
Subgum Chicken Chop Suey	3.95
Subgum Pork Chop Suey	3.35
Roast Pork Chop Suey	2.95
Vegetable Chop Suey	2.75
Shrimp Chop Suey	3.75
Lobster Chop Suey	4.65
Beef Chop Suey	3.35
Fresh Pork Chop Suey	2.95
Chicken Liver Chop Suey	2.95

Low Mein (Soft Noodles)

Barbecued Pork Low Mein	3.75
Chicken Low Mein	3.75
Beef Low Mein	3.75
Shrimp Low Mein	4.35

Rice

Plain Fried Rice	1.95
Pork Fried Rice	2.25
Subgum Fried Rice	3.35
Plain White Rice	.75
Chicken Fried Rice	2.55
Shrimp Fried Rice	3.15
Lobster Fried Rice	3.95

Egg Foo Young

Pork Foo Young	2.45
Ham Foo Young	2.55
Lobster Foo Young	3.95
Chicken Foo Young	3.15
Vegetable Egg Foo Young (Meatless)	2.35

Chicken

Moo Goo Gai Pan	3.95
Chicken with Tomatoes	3.35
White Meat Chicken (without vegetables)	4.25
Fried Boneless White Meat Chicken with Chinese Vegetables	4.35
White Meat Chicken with Green Pepper and Tomato	3.95
Chicken with Snow Pea Pods	4.15

Rice, Noodles, Chinese Tea or Coffee served with above dishes

Pork

Pork with Tomato and Pepper	3.55
Barbecued Pork with Mushrooms	3.95
Barbecued Pork with Snow Pea Pods	4.55
Barbecued Pork with Chinese Vegetables	3.45
Barbecued Pork with Bean Sprouts	3.25
Spareribs with Black Bean Sauce	3.95

Beef

Pepper Steak	3.55
Pepper Steak with Tomato	3.65
Beef with Vegetable	3.45
Beef with Mushrooms	4.25
Beef with Oyster Sauce	4.15
Beef with Snow Pea Pods	4.55

Sea Food (Chinese Style)

Jumbo Puffed Shrimps, Breaded (Chinese)	4.35
Jumbo Shrimps with Lobster Sauce	4.95
Lobster Cantonese (in Shell) (out of Shell 1.00 more)	5.95
Jumbo Shrimps with Chinese Vegetables	4.25
Shrimps with Bean Sprouts	3.65
Butterfly Shrimps with Bacon (Wur Hep Har)	4.95
Shrimp with Snow Pea Pods	4.95

Sweet and Sour

Sweet/Sour Pork	3.55
Sweet/Sour Chicken	3.55
Sweet/Sour Shrimps	4.35
Fried Wonton with Sweet/Sour Sauce	2.95
Sweet/Sour Spare Ribs	3.95

TAKE-OUT ORDERS

ALL ITEMS ON OUR MENU ARE AVAILABLE FOR TAKE-OUT

KITCHEN HOURS — 11:30 AM - 2:00 AM — 7 DAYS

SOO-LIN

requests your patience. Our fine Chinese Food is cooked to order, to give you the finest and freshest in Mandarin and Cantonese cooking.

RELAX WITH ONE OF OUR POLYNESIAN DRINKS

See Back of Menu

PRIVATE BANQUET FACILITIES — For Receptions, Meetings, Bowling Banquets and other Functions
Accommodations up to 125 Persons

SPECIAL COMBINATION PLATES

Soup --- Ice Cream or Sherbet --- Tear Coffee

CP 1. CHICKEN CHOW MEIN, Fried Rice, Egg Roll	3.55
CP 2. PORK CHOW MEIN, Fried Rice, Egg Roll	3.55
CP 3. SHRIMP CHOW MEIN, Fried Rice, Egg Roll	3.75
CP 4. SHRIMP, PORK or CHICKEN FOO YOUNG, Fried Rice, Egg Roll	3.75
CP 5. SUBGUM CHICKEN CHOW MEIN, Fried Rice, Egg Roll	3.75
CP 6. SHRIMP with LOBSTER SAUCE, Fried Rice, Egg Roll	4.75
CP 7. ROAST PORK with CHINESE VEG., Fried Rice, Egg Roll	3.75
CP 8. PEPPER STEAK, Fried Rice, Egg Roll	3.75
CP 9. SWEET/SOUR PORK or CHICKEN Fried Rice, Egg Roll	3.85

AN ORIENTAL DELIGHT



SOO-LIN PLATTER — 4.25

Barbecued Spare Ribs — Egg Roll — Chicken Wings Chinese Style, Shrimp Chinese Style — Teryaki — Shrimp Chips Served w/Pot of Tea

AMERICAN MENU

Appetizers

Grapefruit Juice	.45	Shrimp Cocktail	2.45
Tomato Juice	.45	Crabmeat Cocktail	3.75

Special Full Course Dinner

Soup or Juice	Served with Salad		French Fried Potatoes
NEW YORK CUT SIRLOIN STRIP (Boneless)	7.25	FRIED SHRIMP	4.50
DELMONICO STEAK	6.25	LOBSTER TAIL (two)	7.95
SOUTHERN FRIED CHICKEN	3.50	HADDOCK	3.50
PORK CHOPS	4.50	SCALLOPS	3.75
Tea or Coffee		Ice Cream or Sherbet w/ Fortune Cookie	

Sandwiches

HAM SANDWICH	1.50	CLUB SANDWICH, French Fries	2.95
CHICKEN SANDWICH	1.50	CHOPPED BEEF SANDWICH, French Fried Potatoes, Salad	2.25
BACON, LETTUCE and TOMATO SANDWICH	1.50	OPEN STEAK SANDWICH, DELMONICO French Fried Potatoes, Salad	4.75
TUNA SANDWICH	1.50		
CLUB SANDWICH	2.50		

Vegetables

Fried Chinese Green Vegetables	1.95	French Fried Potatoes	.75
Chinese Mixed Vegetables	2.35	Fried Bean Sprouts	1.95

Desserts

Ice Cream	.50	Kum-quats, Golden Limes	.85	Pei Bar	.85
Sherbet	.50	Lee Chi	.85	Sliced Pineapple	.75
Fortune Cookies	.50				
Almond Cookies	.50				

Beverages

Pot of Coffee	1.00	Iced Tea	.50
Pot of Tea	1.00	Soft Drinks	.50

Half & Half Served

WINE and LIQUOR LIST

Cocktails

SUN LUCK SPECIAL95	DUBONNET80	ALEXANDER (Gin)90
MANHATTAN80	CLOVER CLUS95	ALEXANDER (Brandy)	1.00
MARTINI80	Don Q75	CHAMPAGNE	1.05
MARTINI, EXTRA DRY95	GIMLET95	OLD FASHIONED (Scotch)	1.00
MARTINI, IN AND OUT	1.15	JACK ROSE95	OLD FASHIONED90
GIBSON80	SIDE CAR95	SOUTHERN COMFORT95
ORANGE BLOSSOM80	PINK LADY95	SCREW DRIVER85
BACARDI80	STINGER	1.00	SCARLET O'HARA	1.00
BRONX80	ROB ROY	1.00	GRASSHOPPER	1.00
DAIQUIRI80			BLACK RUSSIAN	1.55

Rye and Bourbon

Wilson75
Park and Tilford75
Imperial75
Carstairs75
Fleischmann's75
Three Feathers75
Hunter75
Colvert Reserve75
Schenley75
Seagram's 7 Crown75
Lord Calvert80
Four Roses80
Canadian Club85
Seagram's V.O.85
Old Grand Dad95
Old Forester95
Old Overholt85
Old Taylor95
J. W. Harper85
Jack Daniels	1.00

Scotch

Antiquary85
Black and White85
Salomine85
Ballantine85
Cutty Sark85
Dewar's White Label85
Martin's V. V. O.85
Teacher's85
Vat 6985
Haig & Haig 5 Star85
Johnny Walker Red Label85
Johnny Walker Black Label95
Grants 8 yrs.95
Bells 12 yrs.	1.00
King's Ransom95
House of Lords95
Haig & Haig Pinch95
Chivas Regal 12 yrs.	1.00
Ambassador 12 yrs.	1.00
Old Bushmills85
John Jameson85

Brandy and Cognac

Brandy (Domestic)75
Hennessey 3 Star	1.05
Hennessey 3 Star	1.05
Metaxa 3 Star	1.05
Mortell	1.05
Remy Martin V.S.O.P.	1.15
Couvoisier	1.05

Rum and Gin

Bacardi Puerto Rican75
Cariaco75
Don Q75
Ron Rico75
Meyer's85
Gin (Imported)85
Gin (Domestic)70
Gordon's Gin80
Sloe Gin70

Sours

Gin Sour80
Sloe Gin Sour80
Rum Sour80
Whiskey Sour80
Brandy Sour	1.00
Scotch Sour	1.00

Fizzes

Gin Fizz80
Sloe Gin Fizz80
Golden Fizz80
Silver Fizz80
Royal Fizz80

Flips

Sherry Flip80
Port Flip80
Whiskey Flip85
Brandy Flip	1.00

Long Drinks

Zambie	1.80
Tom Collins85
Sloe Gin Collins85
Rye Collins85
Rum Collins85
Vodka Collins85
Gin & Tonic80
Gin Rickey80
Cuba Libre80
Planter's Punch	1.05
Singapore Sling95
Ward Eight90
French 75	1.05
Vodka Tonic85

Cordials

Cointreau75
Crepe de Cacao75
Crepe de Menthe75
(White or Green)75
Rock and Rye75
Blackberry Brandy75
Apricot Brandy75
Cherry Brandy75
Kummel75
Curacao75
Triple Sec75
Anisette75
Southern Comfort90
B. & B.	1.05
Cherry Heering95
Drambuie	1.00
Benedictine D.O.M.	1.00
Rusty Nail	1.15
Marie Brizard Liqueur95
Bels Liqueur95
Grand Martier	1.00
Chartreuse, Green	1.15
Chartreuse, Yellow95
Kahlua	1.00
Tia Maria	1.00
Pernod	1.00

Wines

Harvey's Bristol Creme Sherry	1.15
Milk85
Burgundy60
Claret60
Muscotel60
Port60
Sherry60
Southern60
Rhine Wine60
Dubbanet60
Sake80
Imported Wine65 up

Beer, Ale & Soft Drinks

Beers, All Kinds55
Orangeade50
Lemonade50
Coca Cola30
Seven Up30
Ginger Ale (glass)30
Imported Beers75

SUN LUCK

The Ultimate in Chinese Cuisine

WEST
100 WEST 100th St.
NEW YORK, N.Y. 100
TEL. 2-100

EAST
100 EAST 20th St.
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WORLD'S FAIR
NEW YORK, N.Y.
PING PONG PALACE
AP. 1118 B

CANTON, SHANGHAI, PEKING, CHUNGKING . . . ony style of Chinese cooking, delightfully different . . .

Appetizers

Combination Appetizers 2.75 (Egg Roll, Spare Ribs, Fantail Shrimps and Rumaki or Dem Sem)	Barbecued Spare Ribs 1.25 Large 2.35 Fantail Shrimps 1.25 Large 2.35 Dem Sem (4 pc.) 1.20
Rumaki (4 pc.) 1.20	Beef Cube Barbecued (4 pc.) 1.60
Special Chicken, Shrimp or Pork Egg Roll (4) 2.20	Fried Chicken Wings (6 pc.) 1.50
Regular Egg Rolls (2) .90	Soo Ja Shrimps (Souffle) (12 pc.) 2.35
Lobster Roll 2.10	Small (6 pc.) 1.25
Roast Pork 1.25	Sun Luck Chicken Meat Rolls (4 pc.) 1.60
King Crab or Egg Souffle (12 pc.) 2.35	

Soups

Chicken Egg Drop, Rice or Noodle .50	Hot Sour Soup (For 2) 1.75
Chicken or Pork Wonton .55	O. O. Soup (For 2) 2.00
Vegetarian Soup (For 2) 1.50	Chinese Truffle and Bean, Curd Soup (For 2) 2.00
Minced Chicken or Assorted Meat with Winter Melon (For 2) 2.10	Sizzling Rice Patty Soup (For 2) 2.10
	Minced Chicken and Sweet Corn Soup (For 2) 1.75

Sea Foods

Sweet and Pungent Shrimps 2.95	Chow Har Kew (Shrimps Sauteed with Mushrooms, Pea Pods and Assorted Veg.) 2.95
Plain Sauteed Shrimps or with Curry or Green Peas, or with Tomato, Black Bean or Chili Sauce 2.95	Hong Shew Har (Shrimps Fried with Assorted Veg.) 3.10
Sauteed Shrimps with Ham and Vegetable 2.95	Steamed Fish with Pork 3.40
Sauteed Shrimp with Lichee Fruit or Lotus Seeds 4.10	Poached Sea Bass in Scallion Oil or Black Bean Sauce 2.90
Shrimps in Shell Fried in Brown Sauce 2.95	Fried Sea Bass with Pork and Vegetables 2.90
Butterfly Shrimps with Bacon 2.95	Fried Sea Bass with Sweet and Sour Sauce 2.90
Shrimps Fried in Rice Bag 3.80	Lobster, Cantonese 3.35
Shrimps with Lobster Sauce 2.95	Lobster with Minced Pork in Egg Sauce 4.65
Shrimps Sauteed with Milk and Ham 3.70	Lobster and Chicken with Assorted Vegetables 4.45
Shrimps with Water Chestnuts and Onion in Brown Sauce 2.95	Steamed Lobster with Egg 4.00
Fried Lobster with Sweet and Sour Sauce 4.65	Lobster and Ham with Egg White 4.65
	Lobster Cube with Vegetables 4.65

Chicken

Moo Goo Gai Pan (Chicken and Vegetables) 3.10	Sliced Chicken Fried in Onion Sauce 4.75
Chicken Cube and Vegetables 4.15	Sauteed Chicken and Ham with Egg White 4.45
Diced Chicken with Waterchestnuts and Onion in Brown Sauce 3.10	Chicken Cube and Mushrooms 4.65
Diced Chicken with Mixed Sea Food and Veg. 3.10	Fried Crisp Chicken Hongkong 3.35
Diced Chicken with Pecans or with Scallion in Chili Sauce 3.10	Chicken and Ham, Garnished Potlter 4.75
Chicken Fried in Rice Bag 4.20	Fried Boned Chicken, Cantonese 3.10
Chicken Deluxe with Crabmeat Sauce 5.00	Variety Meats, Shanghai (Chicken, Lobster Vegetables and Roast Pork) 3.65

Duck and Squab

Barbecued Duck, Peking (2 Courses) 12.50	Fried Duck, Chungking, Served with Steamed Bun 9.50
1 Crisp Skin and Meat Served with Bread	Half 4.75
2 Shredded Duck Meat Served with Pan-Cake	Fried Squab (1 Bird) or in Oyster Sauce 2.90
Wor Shew Duck 2.95	(2 Birds) 5.50
Sai Woo Duck 3.70	Minced Squab (1 Bird) 3.15
Shredded Duck and Veg. or Pineapple 3.65	(2 Birds) 5.50
Duck Sliced with Lichee Fruit 4.00	Squab Meat Sliced with Chicken Liver 4.20

Pork

Char Sue Ding (Roast Pork) 2.90	Diced Pork with Waterchestnuts and Onion in Brown Sauce 3.10
Pork or Spare Ribs with Sweet and Pungent Sauce or Black Bean Sauce 2.60	Shredded Roast Pork with Brown Sauce 3.10
Diced Pork with Mixed Sea Food and Veg. or with Scallion in Chili Sauce 3.10	Chow Sum Shee (Pork, Ham and Mushrooms) 3.15
Pork with Vegetables and Egg 2.90	Roast Pork with Chinese Veg. 2.20
	Roast Pork with Pea Pods or Mushrooms 3.25
	Minced Pork and Vegetables 2.90

TO THE GOURMETS AND OUR FRIENDS, A VISIT TO SUN LUCK WEST, 143 WEST 49th ST., (PL 7-1170), SUN LUCK EAST, 75 EAST 55th ST., (PL 3-4930), SUN LUCK IMPERIAL, 935 LEXINGTON AVE., (LE 5-4070), AND SUN LUCK WORLD'S FAIR, HONG KONG PAVILION, (AR 1-1818), WILL BE A MOMENTOUS OCCASION.

For House Specialties or Dinners, please ask your captain or headwaiter to suggest a menu suited to your preferences and your budget. You are assured of variety and satisfaction.

Beef

Beef with Mushrooms 3.25	Special Steak, Sun Luck 5.00
Beef with Pea Pods or with Oyster Sauce 3.25	Treasure Steak 5.00
Beef Shredded w. Bamboo Shoots or w. Chili Sauce 3.15	Chow Steak Kew 5.00
Minced Beef and Vegetables 3.15	Chow Min Young 3.10
Beef with Chinese Veg. or Tomato 2.35	(Filets of Beef, Bamboo Shoots, Waterchestnuts, Topped with Rice Noodles)
Beef with Green Pepper 2.20	Beef Tenderloin and Vegetables
Beef with Green Pepper and Tomato 2.35	Sliced in Brown Sauce 3.15
Beef with Curry 2.35	

Sizzling Rice Patty

Sizzling Rice Patty with Shrimps (For 2) 4.05	Sizzling Rice Patty with Beef or Pork (For 2) 4.05
with Lobster (For 2) 5.00	with Duck (For 2) 4.05
with Chicken (For 2) 4.05	with Assorted Sea Foods (For 2) 4.45

Vegetables

Chinese Bean Curd and Veg. 1.85	Pea Pods, Waterchestnuts and Bamboo Shoots 2.60
Sauteed Chinese Veg. 1.85	Budha's Assorted Vegetables 2.60
Chinese Vegetables, Assorted 1.85	Chinese Black Mushrooms 3.70
Chinese Veg. and Mushrooms 2.35	Bamboo Shoots w. Dry and Fresh Mushrooms 2.90

Chow Mein and Chop Suey

Chicken, Pork, Shrimp or Beef Chow Mein or Chop Suey 1.90	Chicken, Pork, Shrimp or Beef Chow Mein, Cantonese 2.70
Subgum Chicken or Shrimp Chow Mein or Chop Suey 2.55	Roast Pork Lo Mein (Soft Noodles) 2.50
Vegetable Chow Mein or Chop Suey 1.90	Chicken or Shrimp Lo Mein 2.70

Egg Foo Young

Roast Pork Egg Foo Young 1.90	Subgum Egg Foo Young 2.15
Shrimp Egg Foo Young 2.15	Scrambled Egg with Crab Meat or Shrimp 2.60
Chicken Egg Foo Young 2.15	Scrambled Egg with Roast Pork 2.35

Rice

Roast Pork Fried Rice 1.60	Young Chow Fried Rice 2.40
Shrimp or Chicken Fried Rice 1.80	Plain Boiled Rice .15
Subgum Pork Fried Rice 1.80	

American Dishes

Fresh Shrimp Cocktail 1.10	Broiled Jersey Pork Chops (2) 2.30
Lobster Salad 3.35	Fresh Ham, Apple Sauce 2.30
Crab Meat Salad 2.30	Ham and Eggs 2.30
Shrimp or Chicken Salad 2.10	Broiled Prime Sirloin Steak or Filet Mignon 5.00
Lettuce and Tomato Salad 1.25	Breaded Veal Outlet, Tomato Sauce 2.10
Fried Scallops, Tartar Sauce 2.00	Roast Leg of Lamb, Mint Sauce 2.60
Filet of Sole, Tomato Sauce 2.00	Yankee Pot Roast 2.60
Broiled Maine Lobster, Butter Sauce 3.40	Club Sandwich 1.75
Fried Jumbo Shrimp, Tartar Sauce 2.30	Roast Pork Sandwich 1.40
Roast Chicken 2.30	Sliced Chicken Sandwich 1.40
Broiled Spring Chicken (Half) 3.10	Tomato and Lettuce Sandwich 1.25
Roast Duckling 2.30	French Fried Potatoes .35

Desserts and Beverages

Preserved Kumquats .65	Banana or Apple Fritter 2.65
Preserved Mixed Fruits .75	Pan Fried Plum Pan-Cake, Small 1.50 Large 2.60
Pineapple, Jello or Ice Cream .45	Canned Lichee Fruit, Small .85 Large 1.75
Almond Cookies or Fortune Cakes .45	Almond or Banana Bean Curd (Bowl) .35
Coffee or Milk .25	Lotus Seeds or Ginkgo Biloba Cream (For 2) 2.00
Soda or Juice (All Kinds) .30	Egg Tea with Lotus Seeds (For 2) 2.00
Assorted Fresh Fruit (5m.) 1.50 (1g.) 3.00	

Tea (Pot) Small .50 Large 1.00

ANY DISHES NOT LISTED CAN BE PREPARED UPON REQUEST



道

Following the tradition of Asian cultures,
we have designed our menu for sharing.
We suggest that you pass our plates
amongst your friends and companions
and embrace this custom as well.
Our servers are here to guide you, so please
call upon them for the smallest of favors.
TAO has no set rules.
Be creative, live long, be happy and
follow your own path.
... And the Emperor said, "let the party begin!"

頭檯

SMALL PLATES

- Edomame 7
- Tao Temple Salad 7
- Sotey of Chicken with Peanut Sauce 8
- Tataki of Beef with Asparagus and Shiitakes 10
- Filet of Barbecued Roast Pork 10
- Thai Skewered Shrimp 11
- Sotey of Chilean Sea Bass with Wak Rooted Asparagus 11
- Squab Lettuce Wraps 12
- Dragon Tail Spore Ribs 12
- Crispy Tuna Sashimi Roll with Edomame 14
- Lobster Wantans with Shiitake Ginger Broth 14

湯水

SOUPS

- Miso Soup with Tofu and Mahogany Clams 7
- Hot and Sour Soup with Shrimp Toast 8
- Velvet Corn and Crab Soup with Crab Stick 9
- Sam Hazen • Executive Chef

蒸餃

DUMPLINGS

- Bamboo Steamed Vegetable Dumplings with Crunchy Cucumbers 7
Bamboo Steamed Chicken and Water Chestnut Dumplings 8
Crispy Lobster and Shrimp Dumplings with Ginger Jiang Kong Sauce 11

春卷

SPRING ROLLS

- Imperial Vegetable Egg Roll 7
Pork Spring Roll with Thai Chili Sauce 8
Peking Duck Spring Roll with Hoisin Sauce 10

海鮮

NOBLE TREASURES FROM THE SEA

- Sesame Crusted Salmon with Roasted Shiitakes and Yuzu Miso Sauce 19
Thai Fish Hot Pot with Lobster, Scallops, Shrimp, Squid and Clams 21
Braised Spicy Shrimp with Chive Flowers 24
Grilled Rare Yellowfin Tuna with Flash Cooked Bean Sprouts and Scallions 24
Hong Kong XO Shrimp with Long Beans and Jasmine Rice 26
Miso Glazed Chilean Sea Bass with Wok Vegetables 26
Maine Lobster with Black Bean Sauce 37

20% SERVICE CHARGE WILL BE ADDED TO PARTIES OF EIGHT OR MORE

鷄鴨

FROM THE SKY

- Peking Duck for two, 28 per person
Mandarin Lemon Chicken 19
Roasted Buddha Chicken 19
Kung Pao Chicken 20
Hoism Explosion Chicken 21

肉類

FROM THE LAND

- Kobe Beef or Filet Mignon Cooked on a Hot Stone with Wasabi Dipping Sauce
Filet Mignon 24 Kobe Beef 12 per oz.
Mongolian Spicy Filet Mignon on Crispy Noodles 25
Wok Seared New York Sirloin with Shiitake Mushrooms and Sichuan Potatoes 25
Wasabi Crusted Filet Mignon with Tempura of Onion Rings 28

齋菜

FROM THE SIDES

- Buddha's Harmonized Vegetable Feast for the Minor Cuds 7/16
Chinese Broccoli with Black Bean Sauce 6
XO Chinese Long Beans 7
Spicy Hoi Yin Eggplant 7
Sake Braised Shiitake Mushrooms 8

麵飯

SOPHISTICATED NOODLES AND RICE

- Jasmine White Rice 3
Tao Lo Mein with Roast Pork 11
Mandarin Sizzled Fried Rice with Roast Pork or Peking Duck 11 with Shrimp 16
Pad Thai Noodles 14 with Chicken 18 with Shrimp 21

壽司 刺身

SUSHI & SASHIMI

Price per Piece

TAIHEIYO Pacific Ocean		TAISEIYO Atlantic Ocean			
Anago	Sea Eel	4	Sake	Salmon	3
Hamaichi	Yellowtail	4	Maguro	Tuna	4
Suzuki	Striped Bass	3	Toro	Fatty Tuna	P/A
Uni	Sea Urchin	5	Bin Naga	White Tuna	4
Hotate	Sea Scallop	4	Unagi	Fresh Water Eel	4
Ebi	Cooked Shrimp	4	Ikura	Salmon Roe	4
Botan Ebi	Jumbo Sweet Shrimp	5	Ika	Squid	3
Katsuo	Baby Tuna	4	Smoked Sake	Smoked Salmon	4
Tako	Octopus	3	Charred Tuna		4

EXTRAS - Udana Quail Egg \$1 Temaki Handroll \$2 Maki Roll \$4

SPECIAL DISHES

Japanese Seaweed Salad Sampler	8
Charred Salmon with Spicy Sushi Rice	10
Shrimp Tooviche with Avocado and Red Onion	11
Yellowtail Sashimi with Jalapeno and Ponzu Sauce	12
White Tuna Sashimi with Crockfruit and Honey	13
Hondut Tuna Tortor with Ginger Juice and Wasabi Oil	14
Omokase of Sushi and/or Sashimi (Chef's Choice)	35/45/55 and up

SPECIAL ROLLS

Spicy Tuna Roll	7	• Shrimp Tempuro Roll with Curry Sauce	9
King Crab California Roll	9	• Crunchy Spicy Yellowtail Roll with Crushed Onion Rings	9
Crunchy Striped Bass, Shrimp and Asparagus Roll	12	• Alaskan Salmon, Crab and Avocado Roll	13
TAO Angry Dragon Roll with Eel & Kobayaki Sauce	14		
Fried Soft Shell Crab and Shisa Roll with Yuzu Mayo noise	14		
Spicy Smoked Salmon Roll with Sweet Wasabi Sauce	14		
Chef's Roll with Tuna, Salmon, Tobiko and Tempuro Flokes	15		
Spicy Lobster Roll with Shiso and Black Caviar	16		
Charlie Ou • Executive Sushi Chef			

